

DINNER MENU
£39.00 PER PERSON

SELECTION OF HOMEMADE BREAD

TO START

FILLET OF BEEF CARPACCIO

Soused wild mushrooms, rocket leaf salad, pickled silverskin onions and a horseradish quinnelle

HOUSEMADE DUCK PASTRAMI

With peashoot salad, watermelon and orange salad and hoisin sauce

HOMEMADE GRAVADLAX OF SALMON

Prepared in the Scandinavian style with salt, sugar and dill.

Simply presented with mustard and dill sauce, lemon and a home-baked date and walnut bread

BULGUR WHEAT AND ROASTED VEGETABLE SALAD

Topped with goat's cheese, drizzled with wildflower honey

SOUP OF THE DAY

SORBET OF THE DAY

Please ask your server for today's special

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SOUP OR SORBET CAN BE TAKEN AS AN INTERMEDIATE COURSE AT £3.25

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MAIN COURSE

FROM THE CHARGRILL

10oz SIRLOIN OF BEEF

(Supplement of £7.95)

Rocket salad, cherry tomatoes and chunky chips

10oz RIBEYE OF BEEF

(Supplement of £6.75)

Rocket salad, cherry tomatoes and chunky chips

CUTLETS OF LAMB

(Supplement of £6.75)

Cassoulet of pulses, Portobello mushroom, truffle oil mashed potato, rosemary jus

If you have any dietary requirements please inform a duty manager.

MAIN COURSE

CHARGRILLED PORK FILLET

With maple and tarragon pulled pork, glazed shallots, asparagus spears, dauphinoise potato and a star anise jus

CARTMEL VALLEY VENISON

With braised little gem lettuce, chantanay carrots, fondant potato and a redcurrant and mint jus

PAN FRIED LAKELAND CHICKEN BREAST

With green pea and summer vegetable risotto, and a light pea puree

GRILLED FILLET OF SEABASS

Creamed spinach, potato croutons, mange tout, cherry tomatoes, and a watercress and cream sauce

SPICED CHICKPEA AND VEGETABLE STEW

With chargrilled polenta and orange braised fennel



SIDE ORDERS

All priced at £3.50 each

GREEN BEANS, PECAN AND BLUE CHEESE

ROOT VEGETABLE GRATIN

SAGE GLAZED CARROTS

PORTOBELLO MUSHROOMS

BRAISED FENNEL

BROCCOLI FLORETS

TO FINISH

ICED CHOCOLATE PARFAIT

If you have any dietary requirements please inform a duty manager.

Served with coffee Anglaise, caramelised sugar tuile, garnished with red berries

WARM BAKEWELL TART

With warm English custard and raspberry ripple ice cream

HOUSEMADE SUMMER PUDDING

Crème Chantilly, macerated mixed berry garnish and raspberry coulis

APPLE JELLY

With tropical fruit salad, lemon burst ice cream and a passion fruit coulis

LANGDALE CHASE CHEESE SELECTION

Choose your own cheese selection, Served with biscuits, celery and grapes
Complement your cheese course with a choice of our two ports Sandemans fine
Ruby port £3.40 or Sandemans late bottle vintage port £5.70

LANGDALE CHASE DARK HOT CHOCOLATE GATEAU

Filled with a soft white chocolate fudge ganache, surrounded by a rich bitter chocolate sauce
Served with a Jersey vanilla ice-cream
(£3.50 supplement, Please allow 15 minutes)

Dessert wine is available to accompany your final course;

Sauternes Les Garonnelles, Lucien Lurten et Fils

FRANCE – An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.
£9.00 per 125ml Glass



COFFEE



Specialist coffee available on request at additional charge
LIQUEUR COFFEE £6.70

CHEESE SELECTION

Our chef David Reid, in association with our supplier, The Cheese Larder of Kendal, has selected some of the most flavoursome cheeses for you. We hope that you enjoy their choice and invite you to select any three from the following:

Can be taken as an extra course for £6.50

If you have any dietary requirements please inform a duty manager.

BLACKSTICKS BLUE

Multi award winning soft, creamy and almost spreadable this blue cheese with its amber hue, made by Butlers Farmhouse cheeses in Longridge, Lancashire.

WENSLEYDALE

An ancient English territorial cheese, dating from the Cistercian monks and brought to England by William the Conqueror in 1066. Crumbly and mild. A cow's milk cheese.

SMOKED RIBBLESDALE GOATS

A very pleasant, sweet delicate smoked goat's milk cheese sealed in wax.

CROFTON

Made with a mixture of cows and goats milk, it is semi-soft un-pressed and naturally rinded. Made by Fairburn Farm at Thornby Moor Dairy near Carlisle.

ISLE OF MULL CHEDDAR

A superb Scottish cheddar made on a farm located near Tobermory on the Isle of Mull. The cheese uses milk which is unpasteurised and sourced from the farmers own herd.

STILTON

Aged for three months until the blue is finely laced throughout ivory curd. The flavour will sweeten and the texture softens to become smooth and creamy. A cow's milk cheese.

BRIE DE MEAUX

One of the finer large unpasteurised French brie's, strengthening with age.

Complement your cheese course with a choice of our two ports;

Sandemans fine Ruby port £3.95

Sandemans late bottle vintage port £5.95

If you have any dietary requirements please inform a duty manager.