

Under the leadership of Head Chef, Adrian Fenton, our chefs pride themselves on creating seasonal dishes using classic cookery techniques with the finest local produce. Each dish is also matched perfectly with some great wines which can be served by the glass or bottle.

Whether you want an intimate meal for two or something a little more relaxed, feel free to eat in our Lakeview Restaurant, on our terrace or in one of our cosy lounges.

STARTERS

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| Roasted Tomato Soup Basil, tomato tapenade | £7.50 |
| Pigeon Breast Juniper, celeriac, pickled raspberries, seeds ✔ Cote de Beaune Villages, Chanson, 2014, £7.95 125ml | £10.50 |
| Treacle Cured Sea Trout Cucumber, almond, nasturtium | £11.50 |
| Ham & Guinea Fowl Pressing Thwaites beer pickled onions, pear, wild garlic | £9.50 |
| Pan Seared Scallops Pea & shallot tortelloni, caviar sauce ✔ Chablis 1er Cru Villons, Domaine William Fevre £9.65 125ml | £12.50 |
| Beetroot & Horseradish Heritage beets, Grace's goats' cheese, watermelon, balsamic | £9.25 |

MAINS

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| Cumbrian Lamb Roast aubergine, peas, morels, curd cheese, black olive jus ✔ Valpolicella Classico Superiore Ripasso, Nicola Fabiano 2014 £7.60 125ml | £25.50 |
| Grilled Halibut Morecambe bay shrimps, capers, parsley, smoked butter ✔ Hamilton Russell Chardonnay, Hemel-en-Aarde, 2017 £8.35 125ml | £28.50 |
| Butter Roasted Chicken Confit chicken & blackpudding, leeks, runner beans, tarragon ✔ Pouilly Fuisse Domaine Trouillet, 2017 £8.25 125ml | £19.95 |
| Pan fried Gilt Head Bream Crayfish & sorrel risotto, sea vegetables, lobster cream sauce ✔ Sancerre Domaine Michel Girard 2017 £7.50 125ml | £24.95 |
| Roasted Beef Fillet Braised cheek, oxtail, truffle mash, rainbow chard ✔ Chateau de Pez, St Estephe, Bordeaux 2014 £13.35 125ml | £32.50 |
| Leek Cannelloni Spinach & smoked tofu ✔ Gavi di Gavi, Tenuta Olim Bauda, 2017 £6.95 125ml | £18.50 |

✔ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.



DESSERTS

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| Burnt White Chocolate Tart Almond, raspberry, coconut & lime sorbet | £8.95 |
| Iced Strawberry Parfait Lemon thyme meringue, basil shortbread | £8.50 |
| Warm Pistachio & Olive Oil Cake Cherries, orange, pistachio | £8.95 |
| Crème Brûlée Vanilla, gooseberry, stem ginger biscotti | £8.50 |
| Selection of ice creams Cinnamon ice cream, honeycomb & toffee Hazelnut Ice cream, candied hazelnuts White chocolate and raspberry ripple Ice cream, raspberry shortbread | £3 per scoop |
| Selection of Local & British Cheese's Honey, candied walnuts, celery, treacle bread, artisan crackers, warm Chorley cake. | £10.95 |

DESSERT WINE

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| Chateau Lupiac Gaudiet, 2016 (125ml) A beautiful gold colour with noses of passion fruit, dry apricots and honey. Great with fruit and light chocolate desserts. | £5.80 |
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PORT 50ml

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| Cockburns Special Reserve NV (50ml) | £4 |
| Croft Vintage 1997 (50ml) | £6 |
| Fonseca Vintage 2000 (50ml) | £6 |

DIGESTIFS 25ml

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| Courvoisier VS | £4.70 |
| Hennesey XO | £16.10 |
| Laphroaig 10yr | £5.50 |
| Dalwhinnie 15 yr | £5.60 |
| Lagavulin 16 yr | £7.10 |

LIQUEUR COFFEE

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| Your choice of liqueur topped with coffee & double cream | £7.50 |
| Irish Whisky | |
| Cointreau | |
| Tia Maria | |
| Baileys | |
| Amaretto | |

AFTER DINNER COCKTAILS

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| Espresso Martini | £10 |
| Smirnoff vodka, Tia Maria coffee liqueur, double espresso | |

HOT DRINKS

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| Selection of Teas from Taylors of Harrogate | £4.30 |
| English Breakfast, Decaf Breakfast, Delicate Green, Darjeeling, Peppermint, Camomile, Earl Grey or Blackberry and Raspberry | |
| Speciality Coffees | £4.30 |
| Espresso, Cappuccino, Americano, Latte, Flat white, Decaf | |

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.