

Courtyard

RESTAURANT

To Start

SOUP OF THE DAY

With a crusty roll and butter

BAKED CUMBRIAN BLACK PUDDING

In a wholegrain mustard sauce

CHILLED HONEYDEW MELON

Dressed with grapes and a Mango coulis

SMOKED MACKEREL PATE

With a citrus salad and Melba toast

SAUTÉED BUTTON MUSHROOMS

In a mature cheddar cheese and chive sauce set on a herb croute

Intermediate

A REFRESHING FRUIT SORBET

Main Courses

GRILLED FILLET OF SILVER HAKE

Glazed with a spicy prawn butter

OVEN ROASTED WHOLE POUSSIN

With a smoked bacon and sage roulade and a rich pan gravy

BRAISED SHOULDER OF FELL BRED LAMB

In a Rosemary, garlic and Thyme jus

TAGLIATELLE VERDI

In a sun dried tomato, black olive and Basil passata

BAKED GOAT'S CHEESE & NUT ROAST

With a sweet chilli drizzle

PRIME SIRLOIN STEAK - £7.00 SUPPLEMENT

Cooked to your liking and served with grilled mushrooms, tomato and crisp onion rings (£7.00 suppl.)

ALL MAIN COURSES SERVED WITH A SELECTION OF SEASONAL VEGETABLES & POTATOES OR CHIPS OR HOUSE SALAD

Five Courses including Coffee - £24.00 Per Person

(Including VAT – NOT Including Supplementary Dishes)

Each dish is prepared to order. To the best of our knowledge none of our ingredients are genetically modified.
Some dishes may contain traces of nut. Please advise us of any special dietary requirements.

Service is at your discretion

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Dessert

CREME BRULEE
With boozy berries

RICH CHOCOLATE POT
With shortbread biscuit

STICKY TOFFEE PUDDING
With caramel sauce and vanilla Ice cream

HOT DESSERT CLASSIC
Please ask for details

HOMEMADE SHORTBREAD, STRAWBERRIES & CREAM

INDIVIDUAL FRESH FRUIT PAVLOVA
With ice cream and passion fruit coulis

ASSORTED ICE CREAM

Choose from Westmorland Grasmere Gingerbread, Kendal Mint Cake, Hawkshead Damson Ripple or Cumberland Rum Butter

We Recommend with your Dessert

BROWN BROTHERS LATE HARVEST – ORANGE MUSCAT & FLORA, VICTORIA, AUSTRALIAN
£16.00 Half Bottle
£5.50 125ml glass

CHEESE PLATTER
A selection of cheeses, grapes, celery & biscuits

We Recommend with your Cheese

SANDEMAN LATE BOTTLED VINTAGE PORT, £3.20 50ML GLASS
COCKBURNS FINE RUBY PORT, £3.20 50ML GLASS



FRESHLY FILTERED FARRAH'S COFFEE OR LAKELAND TEA

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