



Cumbrian Pork Katsu Curry -£9

Panko Breaded Pork Cheek with Langoustine Tempura served with Shellfish Emulsion and Katsu Curry
Wine match – Gruner Veltliner, Talisman, or Chardonnay Blue Ridge

Homemade Soup of the Day -£8

Served with Crusty Bread (v)

Confit Hen Egg Yolk -£10

Slow cooked Egg Yolk Served on a bed of Wye Valley Asparagus, Black Garlic, Wild Mushrooms and Truffle (V)
Wine match – Viognier Argellieres or Viura, Pleno

Goosnargh Chicken Liver Parfait -£10

Chicken Liver Parfait served with Port Jelly, Plum Chutney, Yorkshire Rhubarb and Pain d'epices (spiced bread)
Wine match – Fiona Carlomagno, or Chardonnay – Semillon, Redcliffs

Pan Fried Scottish Scallops -£10

Scottish Scallops with Caper & Dill Butter Sauce served on Sweet Potato Puree
Wine match - Chablis Marronnières, or Sauvignon Gran Reserva Santa Luz

Sicilian Arancini -£8

Deep fried Italian Rice balls served with Arrabiata Sauce and Basil Pesto (V, Ve)
Wine Match - Pinot Grigio Ca Tesore, or Fiano Carlomagno





Duo Of Cumbrian Lakes Beef -£28

*Beef Fillet & Ox Cheek Pudding served with Shallots in Beef Fat Crumb, Mushroom Puree,
Potato Fondant, Tenderstem and Beef Jus*
Wine match – Malbec Hornhead, or Megaphone, Vacluse

Duo Of Cumbrian Fell Lamb -£22

Herb Crusted Loin & Slow Cooked Belly with Asparagus, Garlic Ketchup, Potato Terrine and Herb Jus
Wine match – Pinot Noir, Lautural, or Rioja Crianza

Salt Baked Root Vegetables -£16

Root Vegetables Served with Butternut Squash Puree, Truffle Ash, Salsify Emulsion, Potato Dabs (Ve Vg)
Wine match – Pinot Noir Lautural, or Chardonnay Semillon, Redcliffs

Pan Seared Corn Fed Chicken -£20

Succulent Chicken served with Spring Vegetables, Charred Leek Puree, Mushrooms, Garlic and Braised Potato
Wine match – Chablis Marronnieres, or Pinotage Freedom Cross

Bouillabaisse of Fish and Shellfish of the day -£21

A Rich Spicy Stew with Smoked Paprika, Rouille and Crusty Bread
Wine match – Sauvignon Blanc Tonada, or Viognier, Argelliers

Tandoori Roast Cauliflower -£16

Slow Roasted Cauliflower with Lentil and Sweet Potato Dahl, Bombay Crumb and Coriander (Ve Vg)
Wine match – Sauvignon Blanc Kuraka, or Moulin de Mallet, Bordeaux

Wagyu Beef Burger -£20

*Premium Japanese Beef with Monterey Cheese, Brioche Bun, Gherkin, sweet smoky red pepper salsa, and
Seasoned French Fries*
Wine match – Merlot Tonada, or Malbec Pampas

HAWESWATER CLASSICS

Haweswater Steak & Ale Pie £18

Our Classic Steak & Ale Pie with Rich Gravy, Seasonal Vegetables and Chunky Chips or New Potatoes
Wine match – Primitivo Carlomagno, or Shiraz, Rooks Lane

Beer Battered Haddock £18

Beer Battered Haddock with Crushed Garden Peas, Chef's Tartar Sauce, Chunky Chips and a fresh slice of Lemon
Wine match – Pinot Grigio Ca Tesore, or Sauvignon Blanc, Kuraka



DESSERTS

*Your Dessert is free with any of the main courses if you booked your accommodation directly with us
(Cheese & Biscuits not included)*

The Best Sticky Toffee Pudding -£8

Sticky Toffee Pudding in a Rich Butterscotch Sauce served with Double Jersey Ice Cream

Chocolate Brownie to Die For-£8

A Warm Chocolate Brownie in Chocolate Sauce served with Double Jersey Ice Cream (may contain nuts)

Cheesecake of day -£8

Ask us what the delightful option is on today served with Double Jersey Ice Cream

Vanilla Crème Brûlée -£8

The Classic Crème Brûlée served with homemade Shortbread Biscuit

Rhubarb Panna Cotta -£8

Beautiful Yorkshire Rhubarb Panna Cotta with Strawberries and Cinder Toffee

Dark Chocolate Pistacho Tart -£8

A Dark Chocolate Pistachio Tart with Pistachio Ice Cream (Ve, Gf option with Caramel Ice Cream

Cheese & Biscuits -£10

*A delicious selection of Local Cheese from Appleby Creamery
Smoked Eden Brie, Black Dub Blue & Flakebridge with Biscuits, Celery, Grapes, Apple, Walnuts &
Claire's Local Homemade Chutney*

Why not add a glass of Port £2.50

Selection of Ice-Creams & Sorbets

A Selection of Award Winning English Lakes Ice cream (per

Ice-Creams Options -£2 per scoop

Double Chocolate, Double Jersey, Strawberry, Kendal Mint Cake, Pistachio, Caramel (Ve)

Sorbets Options -£2 per scoop

Raspberry, Lemon & Strawberry
