

A sample of a recent menu

Salmon and beetroot gravadlax with a  
horseradish and beetroot chutney

Wild mushrooms tossed in butter with parsley,  
tarragon on a toasted crouton and cream

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Prime local beef slowly cooked with  
red wine mushroom and shallot

Grilled butterfly trout fillet with thyme  
and lemon parsley butter

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Sticky toffee sponge and hot butterscotch sauce

Spiced Pear poached in red wine and  
Crème de Cassis

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Or a selection of regional cheeses,

Blengdale Blue (a soft blue veined cheese),  
Crofton (unpressed cows and goats milk cheese from  
Carlisle) Eden Chieftain (A creamy, close textured  
mature cheddar style cheese), Eden valley Brie by the  
Appleby Creamery using local

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£34.95

Freshly brewed coffee served with cream  
and chocolates

(A selection of herbal and decaffeinated teas and coffee are  
available if preferred)

(£2.75)

**We use many different ingredients in  
the kitchen, please ask for allergen advice**

Meat from Paul and Dan at Lakes Specialty Foods,  
Game, smoked meats and fish from Jonathan  
at Cartmel valley Game, Fish from M & J Seafoods and  
Cheeses from the Cheese Larder