

Armathwaite Hall

HOTEL AND SPA



Lake View Restaurant

Starters

ALBA WHITE TRUFFLE RISOTTO (v/vga/gf)

Moorland Tomme cheese shavings, artichoke bark

Twelve Pounds

GRILLED BLACK PUDDING (gf)

foie gras, watercress, apple and vanilla chutney, scrumpy reduction

Thirteen Pounds

CHICKEN & MOZZARELLA CROQUETTES

potato crisp, herb aioli

Fourteen Pounds

SMOKED BREAST OF CUMBRIAN GROUSE (gfa)

haggis bon bon, creamed nips, port wine reduction

Twelve Pounds Fifty

PAN FRIED ISLE OF SKYE SEA SCALLOPS (gfa)

heritage apples, walnuts, celery and cider emulsion

Seventeen Pounds Fifty

CARPACCIO OF WHITE BEETS (v/vga/gf)

house ricotta, wasabi cream, salted parsnip crisps, rocket cress

Ten Pounds

CHEFS VELOUTÉ OF THE DAY (v/vga/gfa)

whipped smoked butter, homemade bread

Ten Pounds

*If you would like to know
about our ingredients or allergens
please speak to a member of the team.*

KEY: v – vegetarian gf – gluten free
 vg – vegan gfa – gluten free adaptable
 vga – vegan adaptable

Mains

FILLET OF SEA BASS (gf)

caramelised onion purée, woodland mushroom, candied turnip, sweetbread, madeira jus
Twenty-Nine Pounds

ARMATHWAITE HALL ESTATE BRED TAMWORTH PIG (gf)

crispy belly, roast loin, spiced shoulder sausage, chou farci, crushed potatoes
Thirty-One Pounds

ARMATHWAITE HALL ESTATE BRED HERDWICK LAMB (gf)

crushed peas, pancetta, potato rosti, garden rosemary jus
Thirty-Three Pounds

ROAST FILLET OF HALIBUT (gf)

cockle and Moreau sausage chowder, smoked potato and celery
Twenty-Eight Pounds

CHARCOAL ROASTED COURGETTE (vg/gf)

red pepper, wilted leaf spinach, pistachio crust, Sicilian marmalade, aubergine carpaccio
Twenty-Three Pounds

TRUFFLE INFUSED CHICKEN BREAST (gf)

haricot bean cassoulet, potato rosti, chicken powder
Twenty-Six Pounds

VEGETARIAN DISH OF THE DAY (vg)

Twenty-Three Pounds

From the Grill

10oz SIRLOIN STEAK ON THE BONE (gf)

confit tomato, mushrooms, goose fat chips, watercress purée, spinach gel
Thirty-Six Pounds

22oz CHATEAUBRIAND FOR TWO (gf)

confit tomato, mushroom, goose fat chips, watercress purée, Béarnaise sauce
Eighty-Eight Pounds

Sides

Triple cooked chips £4

Buttered new potatoes £4

Broccoli, Horseradish, Almond £4

Roasted heritage carrots with sesame seeds £4

Spiced red cabbage £4

House salad £4

Peppercorn or Béarnaise sauce £2.50

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Desserts

LEMON SOUFFLÉ (v)

mascarpone sorbet and olive oil

Ten Pounds

CARAMEL MILK CHOCOLATE (v)

praline and malt mousse, fresh treacle granola and hazelnut milk

Ten Pounds

MELTING GINGER PUDDING (v)

caramel custard, iced double cream

Ten Pounds

JUST CREAMED TIRAMISU (v)

ice cream, chocolate, winter spice, lime balm

Ten Pounds

VEGAN APPLE PANNA COTTA (vg)

apple sorbet, apple crisp, black olive tuile

Ten Pounds

CHEF'S SELECTION OF CHEESES (v/gfa)

fig chutney, red grapes, sourdough crackers

Thirteen Pounds

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