

ARMATHWAITE HALL

HOTEL AND SPA



A LA CARTE

STARTERS

Aged fillet of beef tartar, confit egg yolk, Pickled turnip and ginger, Brioche croutons, £16

Chicken liver parfait, bacon jam, mandarin puree, chargrilled sourdough, £12

Citrus cured salmon, cucumber, apple, caviar, whipped horseradish, £11

Cauliflower soup, hazelnut pesto, Comte Scone, Olive, £10

Goats cheese mousse, beetroot, feuille de brick, seeds, £10

DESSERTS

Salted caramel and milk chocolate tart, cocoa nibs, yoghurt and lime ice Cream, £11

Blackberry parfait, spiced apple sponge, honeycomb, £11

MAINS

Chicken supreme, crispy wing, Heritage carrot, dauphinoise potato, Kale jus gras, £20

Cod loin, Artichoke Barigoule, mussel and parsley sauce, broad beans, crispy potato, £22

Lamb rump and belly, parisienne gnocchi, spiced aubergine jam, peas, mint and feta, £27

Wild mushrooms, mushroom ketchup, samphire, miso veloute, peas, broad beans, kale, £17

Sea Trout, roe and leek veloute, rainbow chard, hispi cabbage, Samphire, pearl potatoes, £27

Vanilla cheesecake, candied walnuts, apple sorbet, grape, £11

Selection of British Cheese, Crackers, Homemade Chutney, £13

CHILDRENS MENU

STARTERS

Crispy battered cod with sweet chilli mayo, £8

Mozzarella, garlic bread with sun blushed tomatoes, £6

Smoked salmon and prawn, marie rose, granary bread, £8

DESSERTS

Chocolate brownie, chocolate sauce and vanilla ice cream, £7

Ice cream sundae, rosini waver, caramel sauce, £7

MAINS

Chicken breast, tenderstem broccoli, spinach and sweet potato fries, £12

Cumberland sausage, garden peas, gravy and mashed potato, £10

Three cheese pasta bake, basil, cauliflower and leek, £9

Sticky toffee pudding, butterscotch and vanilla ice cream, £7

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CARVING TROLLEY

THE GLORIOUS SEVEN

Celebrating the traditional roast dinner with a different choice each day of the week, £22

GRILL

STARTERS

Prawn and crayfish "Cocktail", Baby gem, marie rose, pickled cucumber, Bruschetta, £12

Basil and gruyere arancini, sun blushed tomatoes, tomato chutney, £8

Crispy poached egg, potato salad, hollandaise, £7

MAINS

10oz Ribeye steak, truffle and parmesan chips, green peppercorn sauce, watercress, wild mushrooms, tenderstem broccoli, £30

Cumbrian steak burger, Brioche, pancetta, cheddar, gherkin and coleslaw, with sweet potato fries, £20

Beer battered cod, triple cooked chips, tartare cream sauce, peas and broad beans, £22

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream, £9

Warm Ricotta doughnuts, chocolate and orange sauce, £9

Vanilla panna cotta, strawberries and mint, £9

Apple and almond crumble, custard, £9

SIDES

Triple cooked chips, £4

Sweet potato fries, £4

Dauphinoise potatoes, £4

Pearl potatoes, £4

Buttered mixed vegetables, £4

House salad, £4