

# ARMATHWAITE HALL

HOTEL AND SPA

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## TO START

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### Buttermilk Crispy Chicken

Roast Garlic Mayo, Sun Blushed Tomato Salad £12

### Spring Vegetable and Lemon Broth

Parsley and Chives Dumplings, Croutons (Veg) £10

### Goats Cheese Arancini

Heritage Beetroot, Glazed Walnuts, Apple and Balsamic (Veg) £8

### Pressing of Ham

Pineapple Chutney, Pickled Vegetables, Fried Brioche £12

### Poached Salmon

Keta Caviar, Cucumber, Radish, Jersey Royal Potato £14

### Prawn and Crayfish "Cocktail"

Baby Gem, Marie Rose, Lemon Dressing, Sourdough £12

### Cumbrian Venison Tartare

Confit Egg Yolk, Chive Oil, Sourdough, Mustard, Capers £14

### Heritage Beetroot

Feuille De Brik, Glazed Walnuts, Dukkah, Apple and Sorrel (Vegan) £10

### Basil and Roasted Pine Nut Orzo

Vegan Cream Cheese, Sun Blushed Tomatoes (Vegan) £10

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## TO FOLLOW

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### Pan Roasted Cod

Charred Leeks, Wild Mushrooms, Truffle Veloute, Spinach, Potato Julienne £22

### Chalk Stream Trout

Courgette and Basil Puree, Parisienne Gnocchi, Smoked Caviar, Rainbow Chard, Champagne Sauce £25

### Wagyu Steak Burger

Emmental Cheese, Red Onion Marmalade, Mustard Mayo, Shoestring Fries, Breaded Onion Rings £20

### Fillet of Beef

Watercress Puree, Marinated Artichoke, Green Peppercorn Sauce, Truffle and Parmesan Chips £32

### Braised Lamb Shoulder

Lamb Rump, Mash Potato, Spiced Aubergine Jam, Tenderstem £26

### Vegetable Lasagne

House Salad, Garlic Sourdough Bread (Veg) £15

### Spinach and Artichoke Risotto

Polenta, Kale, Pickled Fennel, Vegetarian Parmesan Crisps (Veg) £16

### Chargrilled Tenderstem Broccoli

Broccoli and Coconut Puree, Satay Sauce, Cashew Nuts, Lime and Coriander (Vegan) £16

### Braised Mushroom with Spelt

Baby Gem, Tofu Dressing and Pumpkin Seed Pesto (Vegan) £17

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## SIDES

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**Triple Cooked Chips** £4

**Shoestring Fries** £4

**Pea and Broad Bean Fricassee** £4

**House Salad** £4

**Chargrilled Tenderstem Broccoli** £4

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## TO FINISH

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**Lemon Tart**

Glazed Figs, Raspberry Sorbet £11

**Vanilla Cheesecake**

Blackberries, Apple, Sorrel, Grape £11

**Warm Banana Cake**

Salted Caramel Sauce, Candied Pecans, Vanilla Ice Cream £9

**Coconut Parfait and Tuile**

Mango Sorbet, Fresh Mango, Caramac £11

**Chocolate Brownie**

Chocolate Orange Sauce, Toffee Chocolate Ice Cream £11

**Selection of British Cheeses**

Peters Yard Crispbreads, Chutney and Piccalilli £13

**Maple Roasted Pineapple**

Ginger Cake, Stem Ginger Ice Cream, Granola £11

**Whiskey Panna Cotta**

Raspberry, Honeycomb £11

**Dark Chocolate and Coconut Mousse**

Cherry Sorbet, Chocolate Soil, Griottine Cherry (Vegan) £11



AA Rosette Award for Culinary Excellence