

ARMATHWAITE HALL

HOTEL AND SPA



COURTYARD BAR & BRASSERIE MENU

Available every Wednesday to Sunday from midday until 3pm & 6 until 9pm

STARTERS

Homemade Soup of the Day (V; GF; NF)	£9
please ask our team for details	
Ham Hock Terrine (GF)	£10
with macerated plums, pickled shallots & watercress	
Pan Fried Mackerel (GF)	£10
with horseradish yoghurt, beetroot & red apple salad	
Bruschetta (VG; GF)	£8
toasted artisan bread, tomatoes, garlic, basil & olive oil	

SANDWICHES (available 12-3pm)

Your choice of white, brown or gluten free bread
All served with a small salad & homemade coleslaw

Cheese Savoury (V; GFA)	£9
Tuna Savoury (GFA)	£9
Pastrami, Red Onion & Horseradish (GFA)	£10
Egg & Cress Mayonnaise (V; GFA)	£9
Coronation Chicken (GFA)	£10
Vegan Cream Cheese, Cucumber & Dill (VG; GFA)	£9

SALADS & PASTA

Tuna Niçoise	£16
flaked tuna, new potatoes, green beans, tomato, lettuce, olives, egg & house dressing. (GF)	
Watermelon, Feta & Pomegranate Salad	£14
with rocket, onions, tomatoes & diced peppers (V/GF)	
Chicken Caesar	£15
with baby gem, anchovies, Parmesan, egg croutons, bacon lardons & Caesar dressing (GFA)	
Lasagne	£18
traditional Italian dish with mixed leaf salad	
Wild Mushroom Picatta	£17
buttery, lemon sauce with olives, capers & parsley (V)	
Chicken & Bacon Tagliatelle	£18
in a creamy sauce	

SIDES

Fries or Triple Cooked Chips (VG; GF)	£5
Posh Fries, Parmesan & Truffle (VG; GF)	£6
House Salad (VG; GF)	£5
Vegetable Crisps (VG)	£3

MAIN COURSE

10oz Sirloin Steak	£29
with triple cooked chips, confit tomato, smoked garlic & thyme butter with a Béarnaise sauce	
Slow Cooked Lamb Shank	£24
with creamy mash, spinach, red wine & rosemary sauce	
Beer Battered Haddock	£19
with mushy peas, triple cooked chips & tartare sauce	
Coconut, Sweet Potato & Chickpea Curry (VG)	£18
served with jasmine rice, coriander & fresh chilli	
Wild Mushroom Stroganoff (V)	£18
in a smoked paprika & brandy cream	

CHARGRILLED BURGERS

In a brioche bun with baby gem lettuce, tomato, gherkin, red onion & relish with salad, coleslaw & French fries	
Classic Burger (GFA)	£18
topped with smoked back bacon & Monterey Jack	
Black & Blue Burger	£19
with Stornoway black pudding & Shropshire blue	
Brunch Burger (GFA)	£19
with smoked bacon, Monterey Jack & a fried egg	
BBQ Chicken Burger (GFA)	£18
chicken breast, bacon, Monterey Jack & BBQ sauce	
Hot Shot Chicken Burger (GFA)	£19
chicken breast, smoked back bacon, fresh chilli, Jalapeno mayonnaise, Mexican cheese & sriracha	
Pesto Veggie Burger (V; GFA)	£16
Portobello mushroom with Monterey Jack & pesto aioli	

PIZZAS

All our pizzas are Sicilian style with rich tomato sauce & topped with Mozzarella available as 9 or 12"		
	9"	12"
Spicy Meat Feast (GFA)	£15	£17
Double Pepperoni (GFA)	£14	£16
Cajun Chicken & Mushroom (GFA)	£14	£16
Ham & Pineapple (GFA)	£14	£16
Roasted Vegetable & Vegan Cheese (VG; GFA)	£13	£15
Margherita (V; GFA)	£12	£14
Garlic Mozzarella (V; GFA)	£11	£13

ARMATHWAITE HALL

HOTEL AND SPA



COURTYARD BAR & BRASSERIE DESSERT MENU

Available every Wednesday to Sunday from midday until 3pm & 6 until 9pm

DESSERT

Spiced Chocolate Orange Cheesecake (VG) £9

served with vegan caramel ice cream

Sticky Toffee Pudding (V; GF) £9

with caramel sauce & vanilla ice cream

Apple & Blackberry Crumble Tart (V) £9

served with vanilla custard

Ginger Pudding (V) £9

with stem ginger sauce & vanilla ice cream

Selection of Local Cheeses (V; GFA) £13

Cumberland Farmhouse, Blue Whinnow, Smoked Appleby Brie & Flakebridge
served with plum chutney, grapes & Carr's water biscuits

To Finish

Coffee & Mints (V; GF) £5

Liqueur Coffee

Calypso with Tia Maria	£10
Irish with Jameson Irish Whiskey	£10
Bailey's Irish Cream Latte	£10

After Dinner Port & Dessert Cocktails

Graham's 10 Year Tawny 100ml	£13
Passion Fruit Martini	£15
Espresso Martini	£15
Old Fashioned	£15

(V) Vegetarian | (VG) Vegan | (VGA) Vegan Adaptable | (GF) Gluten Free | (GFA) Gluten Free Adaptable

*If you are concerned about any food allergies or intolerances, please ask a team member, who will be delighted to assist.
A discretionary gratuity of 12.5% is added to the bill & divided fairly between staff, independently from the business.*

ARMATHWAITE HALL

HOTEL AND SPA



COURTYARD BAR & BRASSERIE

DRINKS MENU

WINE				SPIRITS	
Sparkling & Champagne				VODKA	25ml
Prosecco	125ml	Btl		Lakes Vodka	5
Jean-Pierre Marniquet, Cuvée, Champagne	8	34		Absolut	5
	12	65		Grey Goose	6
White				GIN	25ml
Sauvignon Blanc, Chile	175ml	250ml	Btl	Lakes Gin	5
Pinot Grigio, Italy	8	10	29	Rhubarb & Rosehip/Elderflower/Pink Grapefruit	
Chardonnay, France	9	11	30	Bombay Sapphire	5
	9	11	30	Tanqueray	5
Rose				Hendricks	5
Tracker Jack Zinfandel, USA	175ml	250ml	Btl	Warner's Rhubarb	5
Pinot Grigio Rose, Italy	8	10	29	Whitley Neill Blood Orange / Raspberry	5
	9	11	30		
Red				RUM	25ml
Merlot, Chile	175ml	250ml	Btl	Captain Morgan Spiced	5
Malbec, Mendoza	9	11	30	Bacardi Superior	5
	11	13	39	Lamb's Navy	5
				Mount Gay	6
COCKTAILS				WHISKY	25ml
Cosmopolitan			10	Lakes Whiskeymaker's Reserve Single Malt	12
Passionfruit Martini			10	Famous Grouse	5
Strawberry Daiquiri			10	Jameson's Irish Whiskey	5
Gingerbread Espresso Martini			10	Jack Daniels	5
SOFT DRINKS				COGNAC	25ml
Pepsi / Diet Pepsi / Lemonade			3	Courvoisier	5
				Remy Martin	6
Bottled				LIQUEURS	25ml
San Pellegrino (Limonata & Blood Orange)			3	Amaretto Disaronno	5
Appletiser			4	Baileys Irish Cream (50ml)	5
J20			4	Cointreau	5
Apple & Raspberry ; Orange & Passionfruit;				Drambuie Whisky Liqueur	5
Apple & Mango				Sambuca	5
Fever-Tree Tonic			3	Southern Comfort	5
Indian; Light; Aromatic; Elderflower & Mediterranean				Tequila	5
Ginger Ale & Ginger Beer			3	Tia Maria	5
Juice: Apple; Orange; Cranberry Juice			3		
BEER				HOT DRINKS	
Draught				Coffee	
Poretti		Pint	7	Espresso	3.50
Erdinger			8	Machiato	4.00
Wainwright			6	Americano	4.50
Stowford Press Cider			6	Latte	4.50
Shipyard Pale Ale			6	Cappuccino	4.50
Estrella Damm			8	Mocha	5.00
Bottled				Hot Chocolate	5.00
Guinness Surger			7	Tea	
Peroni			5	English Breakfast; Earl Grey; Peppermint	4.00
Corona			5	Chamomile; Lemon & Ginger; Green; Decaf	4.00
Old Mout			7		
Pineapple & Raspberry; Kiwi & Lime; Berries					
San Miguel 0%			4		

Please note vintages are subject to change without notice. Wine by the glass is available in 125ml measures upon request.