

ARMATHWAITE HALL

HOTEL AND SPA



LAKE VIEW RESTAURANT

DINNER MENU

AVAILABLE EVERYDAY 6-9PM

WHILST YOU CHOOSE

Glass of Champagne £14

Glass of Rosé Champagne £15

Kir Royale £17

Peach Bellini £13

Smoked Nuts £5

Olives £5

AMUSE BOUCHE

served with artisan bread & whipped butter

STARTERS

Pea & Air-Dried Cumbrian Ham Velouté (GFA)

crisp pastry, garlic aioli £10

Buttered Brown Shrimp (GF)

pickled cucumber, hot smoked salmon, tartare, grapefruit £15

Chicken Croquette

lettuce purée, Caesar dressing, Parmesan, anchovy £11

King Scallops (GF)

miso glazed pork belly, apple, celeriac £19

Steak Tartare

shallot, capers, Dijon mayo, toast £18

Burrata Mozzarella (V)

Heirloom tomatoes, balsamic caviar, olives, rocket pesto £10

Aloo Tikki (V; VGA; GF)

potato patty, tamarind gel, mint chutney £10

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★★★★

MAIN COURSE

Barbary Duck Breast (GFA)

duck wonton, fennel & coriander purée, pineapple pickle, crispy kale **£36**

Cumbrian Lamb (GF)

loin & confit shoulder, peas, broad beans, mint, confit potato, jus **£39**

Fillet of Beef (GF)

Foie Royale, spinach, potato rosti, shallot, truffle jus **£50**

Monkfish (GF)

tomato, basil, courgette, Parmesan, Parisian potatoes **£35**

Stone Bass (GF)

asparagus, wild mushrooms, buttered Jersey Royals, sauce vierge **£32**

Tandoori Cauliflower (VG; GF)

spiced lentils, green pepper purée, cucumber salsa **£24**

Wild & King Oyster Mushroom Risotto (V; GF)

garlic, leek, Parmesan, chive oil **£24**

SIDE DISHES

buttered Jersey Royals (V) **£6**

skinny fries (VG) **£6**

seasonal vegetables (VG) **£6**

house salad (VG) **£6**

DESSERT

Amalfi Lemon Tart (V)

Italian meringue, strawberries **£11**

Sticky Toffee Pudding (V)

brandy snap, toffee sauce, vanilla ice cream **£10**

Raspberry Delice (V)

vanilla, pistachio ice cream **£11**

Chocolate Hazelnut Crèmeux (V; GF)

white chocolate aero, wild cherry sorbet **£12**

Selection of Ice Cream & Sorbet (VGA; GFA)

three scoops of your choice, please ask our team for details **£9**

Chef's Selection of Local Cheeses (V; GFA)

Crofton, Blue Whinnow, Sykes Fell & Brant Fell Reserve, fig chutney, sourdough crackers **£16**

TO FINISH

Coffee & Petit Fours (V; GF) **£6**