

ARMATHWAITE HALL

HOTEL AND SPA



LAKE VIEW RESTAURANT

SUNDAY LUNCH MENU

AVAILABLE EVERY SUNDAY FROM MIDDAY UNTIL 3PM

TWO COURSES £28 | THREE COURSES £36

WHILST YOU CHOOSE

Glass of Champagne £14

Glass of Rosé Champagne £15

Kir Royale £17

Peach Bellini £13

STARTERS

Prawn Cocktail

Marie Rose sauce, baby gem, lemon

King Scallops (GFA; supplement £8)

miso glazed pork belly, apple, celeriac

Burrata Mozzarella (V; GF)

Heirloom tomatoes, balsamic caviar, rocket pesto

Chicken Liver Parfait

fig chutney, toasted brioche

Soup of the Day (GFA)

bread, butter

MAIN COURSE

Roast Cumbrian Beef or Pork (GFA)

traditional trimmings, Yorkshire pudding roast potato, seasonal vegetables, red wine jus

Tandoori Cauliflower (VG)

spiced lentils, green pepper purée, cucumber salsa

Wild Mushroom Risotto (V; VGA; GF)

garlic, leek, Parmesan, chive oil

Smoked Haddock (GF)

buttered new potatoes, spinach, Hollandaise sauce

Chicken Caesar Salad

baby gem, croutons, anchovy, Parmesan, Caesar dressing

(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 10% is added to the bill & divided fairly between staff, independently from the business.

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DESSERT

Amalfi Lemon Tart (V)

Italian meringue, strawberries

Raspberry Delice (V)

vanilla, pistachio ice cream

Chocolate Hazelnut Crèmeux (V)

white chocolate aero, wild cherry sorbet

Sticky Toffee Pudding (V)

brandy snap, toffee sauce, vanilla ice cream

Selection of Ice Cream & Sorbet (V; VGA; GFA)

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

Chef's Selection of Local Cheeses (V; GFA) (supplement £5)

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

TO FINISH

Coffee & Mints (V; GF) £6

DESSERT WINES (100ML/BOTTLE)

Sauternes Château Guiraud 'Petit Guiraud', France £11 / £38

Muscat Stanton & Killeen, Rutherglen, Australia £11 / £38

PORT (100ML)

Cockburn's Fine Ruby £10

Graham's 10 Year Tawny £13

Warre's 2003 Vintage £19

LIQUEUR COFFEE

Calypso with Tia Maria £10

Irish with Jameson Irish Whiskey £10

Russian with vodka £10

Bailey's Irish Cream £10

DESSERT COCKTAILS

Passion Fruit Martini £15

Espresso Martini £15

Old Fashioned £15

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