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SEAFOOD
WAITE HALL

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STEAK &
AT ARMATHY

COCKTAILS

Kir Royale	17
Chambord Royale	17
Peach Bellini	13
Aperol Spritz	15
Long Island Iced Tea	17
Bramble	15
Black Russian	15
Dark ‘N’ Stormy	15
Old Fashioned	15
Cosmopolitan	15

WHITE

	175ml	250ml	BTL
Sauvignon Blanc <i>Feather Drop, NZ 2022</i>	13	15	45
Picpoul de Pinet <i>Terre d'Eole, Languedoc 2022</i>	11	13	39
Chardonnay <i>Sea Mountain, Robertson, SA 2021</i>	10	12	36
Pinot Grigio delle Dolomiti <i>Terre del Noce, Italy 2023</i>			39

RED

	175ml	250ml	BTL
Malbec <i>Finca La Colonia, Argentina 2020</i>	13	15	45
Merlot <i>Maison des Pourthie, France 2021</i>	11	13	39
Shiraz <i>Wide River Central Cape, SA 2021</i>	10	12	36
Cabernet Sauvignon/Shiraz <i>Aldridge Estate, SE Aus 2020</i>			39
Rioja <i>Santiago Reserva, Spain 2016</i>			45

BEERS & CIDER

DRAUGHT	Pint
Poretti <i>(Italy, 4.8%)</i>	7
Kronenburg 1664 Blanc <i>(France, 5.0%)</i>	8.5
San Miguel Alcohol Free 0.0% <i>(Spain, 0.0%)</i>	6
Wainwright Gold <i>(Lake District, 4.1%)</i>	7
Brooklyn Stonewall IPA <i>(New York USA, 4.3%)</i>	7

CHAMPAGNE
& SPARKLING

	125ml	BTL
Champagne <i>Jean-Pierre Marniquet Brut Cuvée NV</i>	14	75
Rosé Champagne <i>Jean-Pierre Marniquet Rosé NV</i>		79
Moët et Chandon Brut Imperial NV		99
Laurent Perrier Rosé		135
Prosecco <i>Lucas Botter, Italy</i>	9	45
Rosé Prosecco <i>Rosado Lucas Botter, Italy</i>		45
Alcoholic Free Sparkling Wine <i>Vallformosa 0.0%, Spain</i>	8	35

ROSÉ

	175ml	250ml	BTL
Provence Rosé <i>Saint-Roch Les Vignes Rosé, France 2023</i>	13	15	45
Pinot Grigio Blush <i>Galeotti, Italy 2022</i>	11	13	39
Zinfandel Rosé <i>Angel's Flight, California, USA 2022</i>	10	12	36
Whispering Angel Rosé <i>Château D'Esclans, Provence 2022</i>			65

	175ml	250ml	BTL
Zinfandel ‘Bayer Ranch’ <i>Wente, California 2019</i>			49
Château Tour Bel Air Montagne <i>Saint Emilion 2020</i>			55
Morgon <i>Domaine Lathuillieré-Gravallon, 2016</i>			59
Pinot Noir ‘Riva Ranch’ <i>Livermore, California 2018</i>			59
Pinot Noir <i>Domain Road, Bannockburn 2019</i>			69

Please note that wines, vintages & % abv are subject to change according to availability. Wine by the glass can also be served in 125ml measures.
A discretionary 10% service charge will be added to your bill

GREAT WINE, GREAT STEAKS, GREAT SEAFOOD, GREAT PEOPLE



STEAK & SEAFOOD
AT ARMATHWAITE HALL

We only use Armathwaite Estate Belted Galloway or Scotbeef, quality guaranteed, all our steaks are hand cut and dry aged by our chefs in house.

STARTERS

TEMPURA LANGOUSTINE TAILS	13
<i>Sesame wakame salad</i>	
GRILLED KING PRAWN TAILS	12
<i>Garlic butter, herb crumb</i>	
GRANT'S WHISKY BARREL SMOKED SALMON	14
<i>Lemon crème fraîche, pickles, brioche</i>	
CRISPY CALAMARI	9
<i>Sweet chilli mayo, rocket</i>	
BURRELLA, TOMATO AND GUACAMOLE SALAD (VG,GF)	10
CHICKEN LIVER PARFAIT	9
<i>Spiced estate plum chutney, brioche</i>	
DUCK BON BONS	13
<i>Oriental sauce, watercress</i>	
CHEF'S SIGNATURE SOUP (VGA, GFA)	9
<i>Served with crusty bread</i>	

BURGERS

BELTED GALLOWAY BURGER	20
<i>Torpenhow Cheddar, smoked bacon, fries</i>	
HALLOUMI BURGER (V)	16
<i>Cajun mushroom, tomato, chipotle sauce, fries</i>	
PORK, APPLE, SAGE & ONION BURGER (VGA, GF)	17
<i>Smoked Cheddar, fries</i>	
GRILLED CHICKEN BURGER	20
<i>Cajun mushroom, Cheddar, fries</i>	

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FROM THE GRILL

ALL GRILL ITEMS ARE SERVED WITH CHIPS AND DRESSED SALAD (GF)

STEAK CUTS

(Please also see our specials for extra cuts)

7oz FILLET	38	8oz SIRLOIN	30	SCOTTISH SALMON FILLET	18
10oz RIB EYE	35	4oz MINUTE RUMP STEAK	16		

MAKE IT SURF AND TURF ADD TEMPURA LANGOUSTINES

7

FOR 2 TO SHARE

CHATEAUBRIAND	90	COTE DE BŒUF	85	18oz PORK TOMAHAWK	40
BUTCHER'S BLOCK, FILLET, SIRLOIN, RUMP AND BRAISED BRISKET					80

MAINS

BRAISED BEEF BAVETTE (GF)	21
<i>Honey roast carrot, mash, Dijon mushroom sauce</i>	
SMOKED PAPRIKA AND GARLIC PORK BELLY (GF)	18
<i>Pancetta bubble & squeak, apple jus</i>	
WHOLE OR HALF LOBSTER (GF)	48/28
<i>Fries, Café de Paris or garlic butter</i>	
WHOLE DOVER SOLE (GF)	30
<i>Classic Meunière, new potatoes, seasonal vegetable</i>	
TEMPURA BATTERED HADDOCK	19
<i>Chips, proper mushy peas, tartare sauce</i>	
KERALAN CAULIFLOWER AND RED PEPPER CURRY (VG, GFA)	21
<i>Basmati rice, onion bhaji</i>	
BARBECUED MISO AUBERGINE (VG)	19
<i>Peppered vegan feta, chilli, garlic, fries</i>	

SIDES & SAUCES

BÉARNAISE / PEPPERCORN / BEEF JUS / DIJON MUSHROOM / CAFÉ DE PARIS BUTTER	3.00 EACH
BEEF DRIPPING CHIPS / FRIES / CHEDDAR MASH / BUTTERED NEW POTATOES / BUTTERED GREENS / GARLIC MUSHROOMS / ROCKET AND PARMESAN SALAD / TOMATO AND RED ONION SALAD / TEMPURA BATTERED ONION RINGS	5.00 EACH

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DESSERTS

CHOCOLATE AND SALTED CARAMEL TORTE (V)	9
<i>Chocolate & honeycomb ice cream</i>	
STICKY TOFFEE PUDDING (V)	9
<i>Toffee sauce, banoffee pie gelato</i>	
CLASSIC CRÈME BRÛLÉE (V, GF)	10
<i>Raspberry macaron</i>	
NEW YORK STYLE VANILLA CHEESECAKE (V)	9
<i>Blueberry compote</i>	
ICE CREAM AND SORBET (V, VGA, GFA)	9
<i>With sugar curls</i>	
SELECTION OF TORPENHOW CHEESES (V, GFA)	15
<i>House plum chutney & Carr's biscuits</i>	

CHILDREN'S MENU

For 12 and under

LIGHT DISHES

SOUP OF THE DAY (VGA, GFA)	7
<i>Served with crusty bread</i>	
CHEESY GARLIC BREAD (V)	6
<i>Mini side salad</i>	

MAIN DISHES

7" MARGHERITA PIZZA (V, GFA)	10
<i>Mini salad, fries</i>	
TWO MINI CHEESE SLIDERS (GFA)	10
<i>Served with fries</i>	
CRISPY FRIED SCAMPI TAILS	10
<i>Fries, peas</i>	
4oz MINUTE RUMP STEAK	12
<i>Mini salad, fries</i>	

DESSERT

MINI STICKY TOFFEE PUDDING (V)	7
<i>Vanilla ice cream</i>	
LAKES ICE CREAM (V, GFA)	6
<i>Vanilla & strawberry with sugar curl</i>	
WARM CHOCOLATE BROWNIE (V, GF)	7
<i>Served with vanilla ice cream</i>	

(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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