

STEAK & SEAFOOD AT ARMATHWAITE HALL

LUNCH 12-5PM

SANDWICHES

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

CHEESE & TOMATO CHUTNEY (V) 10

TUNA SWEETCORN 11

HAM & WHOLEGRAIN 11MUSTARD MAYO

CORONATION CHICKEN Π

ROAST BEEF & HORSERADISH 12

VEGAN CREAM CHEESE, PEPPERED CUCUMBER & DILL (VG)

STARTERS

CRISPY CALAMARI Sweet chilli mayo, rocket

BUFFALO MOZZARELLA

Tomato & guacamole salad

TEMPURA 14 LANGOUSTINE TAILS

Sesame wakame

DUCK 12 LIVER PARFAIT

Spiced plum chutney, brioche

CHEF'S 10 SIGNATURE SOUP

Served with crusty bread

(GFA, VGA)

SHARING PLATTERS & SALAD

11

MEAT	12pp
Sliced chorizo, prosciutto, sweet red peppers filled with Greek cheese, artichokes, olives & Artisan bread.	
FISH	1 4 pp
Smoked salmon, crispy calamari, smoked mackerel, crayfish salad, pickles, garlic oil, tartare sauce, lemon, Artisan bread	
CLASSIC CAESAR SALAD	10
Gem lettuce, anchovies, parmesan, croutons	
*Add grilled chicken breast or smoked salmon	10
ROCKET & PARMESAN SALAD (GF)	9
Balsamic dressing	

SOURDOUGH PIZZA

9

Gluten free available, please ask

STONE BAKED

MARGHERITA (V) Tomato & mozzarella	13
CHORIZO CAMPAGNA Chorizo, bacon, mushrooms & mozzarella	15
PRIMAVERA (V) Goat's cheese, artichoke, rocket, spinach, roasted peppers, olives, mozzarella	15

14

FORMAGGI PESTO (V) Four cheese, tomato sauce, basil pesto

BURGERS

Cajun mushroom, cheddar, fries

BELTED GALLOWAY BURGER 20 Torpenhow cheddar, smoked bacon, fries HALLOUMI BURGER (V) Cajun mushroom, tomato, chipotle sauce, fries PORK, APPLE, SAGE & ONION BURGER Smoked cheddar, fries GRILLED CHICKEN BURGER 20

(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.

FROM THE GRILL

All grill items are served with beef dripping chips & either dressed salad or vine cherry tomatoes & mushroom (GF)

80z SIRLOIN	34
60z MINUTE RUMP STEAK	20
SCOTTISH SALMON FILLET	22
CUMBRIAN CHICKEN BREAST	20
MAKE IT SURF & TURF ADD TEMPURA LANGOUSTINES	8

ADD A SAUCE (3.00 EACH)

BÉARNAISE, PEPPERCORN, BEEF JUS, DIJON MUSHROOM, CAFÉ DE PARIS BUTTER

ADD A SIDE (6.00 EACH)

BEEF DRIPPING CHIPS / FRIES /
CHEDDAR MASH / BUTTERED NEW POTATOES
BUTTERED GREENS / GARLIC MUSHROOMS
ROCKET & PARMESAN SALAD /
TOMATO & RED ONION SALAD /
TEMPURA BATTERED ONION RINGS

MAINS

BRAISED BEEF BAVETTE (GF) Honey roast carrot, mash, Dijon mushroom sauce	23
SMOKED PAPRIKA & GARLIC PORK BELLY (GF) Pancetta bubble & squeak, apple jus	20
TEMPURA BATTERED HADDOCK Chips, proper mushy peas, tartare sauce	20
KERALAN CAULIFLOWER & RED PEPPER CURRY (VG, GFA) Basmati rice, onion bhaji	21
SMOKED HADDOCK & SPRING ONION FISHCAKE Beluga lentils, burre blanc	21

DESSERTS

10
10
10
10
11
3.00 per scoop
15

CHILDREN'S MENU

For 12 & under

LIGHT DISHES

SOUP OF THE DAY (VGA, GFA) 7
Served with crusty bread

6

10

10

CHEESY GARLIC BREAD (V)

Mini side salad

MAIN DISHES

7" MARGHERITA PIZZA (V, GFA) Mini salad, fries

TWO MINI CHEESE SLIDERS (GFA)

Served with fries

CRISPY FRIED SCAMPI TAILS 10

4oz MINUTE RUMP STEAK 12
Mini salad, fries

DESSERT

MINI STICKY TOFFEE PUDDING (V) 7
Vanilla ice cream

LAKES ICE CREAM (V, GFA) 6
Vanilla & strawberry with sugar curl

WARM CHOCOLATE BROWNIE (V, GF) 7
Served with vanilla ice cream

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