

# ARMATHWAITE HALL

HOTEL AND SPA



## THE DINING ROOM

### DINNER MENU

AVAILABLE EVERYDAY 6-9PM

#### PRE-STARTER TO SHARE

##### CAVIAR

crème fraîche, pickles, blinis **£60**

#### AMUSE BOUCHE

served with artisan bread & whipped butter

#### STARTERS

##### Souffle Arnold Bennet

Smoked haddock, Berwick edge, chives **£15**

##### Crab & Brown Shrimp Cocktail

Pickled cucumber, tartar foam, Morecambe Bay spice **£20**

##### Chicken Croquette

Lettuce purée, Caesar dressing, Parmesan, anchovy **£14**

##### King Scallops (GF)

Cumbrian smoked pancetta, apple, celeriac **£20**

##### Steak Tartare

Shallot, capers, Dijon mayo, truffle **£19**

##### Watermelon & Beetroot (VG;GF)

Heirloom tomatoes, balsamic caviar, olives, rocket pesto **£12**

##### Courgette, Basil & Parmesan Velouté (V; VGA; GF)

White feta, balsamic pearls, black olive crumb, rocket pesto **£12**

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★★★★

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## MAIN COURSE

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### Dover Sole Fillets (GFA)

Burre noisette, capers, lemon, crotons, parsley £40

### Duck Breast (GF)

Fennel, pineapple, won ton, kale £30

### Beef Wellington (GF)

Confit shallot, baby plum tomatoes (for two to share) £100

### Lobster Tail (GF)

Thermador sauce, samphire £50

### Halibut (GF)

Charred gem, wakame seaweed, langoustine bisque £38

### Estate Lamb Loin (VG;GF)

Braised shoulder, peas, broad beans, mint £30

### Mushroom & Spinach Risotto (V;VGA;GF)

Garlic, leek, Parmesan, chive oil £22

### Ratatouilli Gratin (VG;GF)

Baby leaves, basil £22

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## SIDE DISHES

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Potato puree (V;GF) £6

Cauliflower cheese (V) £6

Broccoli horseradish cream (V;VG) £6

Dauphinoise potatoes (VG) £6

Buttered new potatoes (V;GF;VGA) £6

Buttered greens (V;VGA;GF) £6

Koffman fries smoked paprika salt (VG) £6

House salad (VG;GF) £6

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## DESSERT

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### Carrot Cake Souffle (V)

Orange mascarpone £15

### Chocolate Hazelnut Cremeux (V;GF)

Chocolate aero, wild cherry sorbet £12

### Peach Pavlova (V;GF)

Almonds, Grand Marnier, raspberry sorbet £12

### Strawberry Parfait (V)

Pistachio tuille, strawberries & cream £11

### Sticky Toffee Pudding (V;GFA)

Toffee sauce, brandy snap, Madagascan vanilla ice cream £11

### Selection Of Artisan Cheeses (V;GFA)

From the trolley £18

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The dining room menu has been designed to be enjoyed as a full and relaxed dining experience; it is recommended that all courses are taken.

I hope that you enjoy your meal with us,  
**Christopher Lee, Executive chef**

Please be advised that some of our dishes may contain the following Allergens: Milk, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Soya.  
Please speak to a member of staff when ordering if you have any allergy or intolerance.