

ARMATHWAITE HALL

HOTEL AND SPA



THE DINING ROOM

SUNDAY LUNCH MENU

AVAILABLE EVERY SUNDAY FROM 12:30PM UNTIL 2PM

TWO COURSES £30 | THREE COURSES £39

STARTERS

Courgette, basil & parmesan velouté gruyere crouton (V;GFA)

Tomato oil

Prawn Cocktail

Marie Rose sauce, baby gem, lemon

King Scallops (GFA) (supplement £10)

Cumbrian smoked pancetta, apple, celeriac

Watermelon & Beetroot White Feta (VG;GF)

Balsamic pearls, sesame crumb, rocket pesto

Chicken Liver Parfait

Fig & cinnamon chutney, toasted brioche

MAIN COURSE

Roast loin of pork (GFA)

Roast potatoes, seasonal vegetables, Yorkshire pudding, sage & apple jus

Roast Estate Beef

Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

Roast Leg of Armathwaite Estate Lamb (GFA)

Roast potatoes, seasonal vegetables, Yorkshire pudding, minted jus

Wester Ross Salmon Fillet (GF)

Samphire, Saffron potatoes, lemon and caper beurre blanc

Truffle, Garlic & Old Winchester linguini (V)

Fresh garden pea

Ratatouille Gratin (VG;GF)

Baby leaves, basil

(V) Vegetarian | (VG) Vegan | (VGA) Vegan Adaptable | (GF) Gluten Free | (GFA) Gluten Free Adaptable

A discretionary 10% service charge will be added to your bill.

If you are concerned about any food allergies or intolerances, please ask a team member, who will be delighted to assist.

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DESSERT

Armathwaite Garden Rhubarb Pavlova (V)

Ginger, raspberry sorbet

Chocolate Orange Tart (VG;GF)

raspberry sorbet

Sticky Toffee Pudding (V)

Toffee sauce, vanilla ice cream

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

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

Selection of Cheeses (V;GFA) (supplement £5)

Fig chutney, truffle honey, 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

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