

THE  
*Dining Room*  
AT ARMATHWAITE HALL



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## *Appetizer*

### CAVIAR

Exmoor oscietra 10g, crème fraîche, pickles, blinis (Sixty-pounds)

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## *To start*

### Amuse Bouche

HOMEMADE BREAD & WHIPPED BUTTER (V;VGA;GFA)

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## *Starter*

### SOUFFLE ARNOLD BENNET

Smoked haddock, Berwick edge, chives

### CRAB & BROWN SHRIMP COCKTAIL (GF)

Pickled cucumber, tartar foam, Morecambe Bay spice

### CHICKEN CROQUETTE

Lettuce purée, Caesar dressing, Parmesan, anchovy

### KING SCALLOPS (GF)

Cumbrian smoked pancetta, apple, celeriac

### STEAK TARTARE

Shallot, capers, Dijon mayo, truffle

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## *Main*

### DOVER SOLE FILLETS (GFA)

Beurre noisette, capers, lemon, croutons, parsley

### DUCK BREAST

Fennel, pineapple, wonton, kale

### BEEF WELLINGTON

Confit shallot, baby plum tomatoes (Thirty-pounds supplement)  
For two to share

### SOLWAY LOBSTER TAIL

Thermidor sauce, samphire (Ten-pounds supplement)

### HALIBUT (GF)

Charred gem, wakame seaweed, langoustine bisque

### ESTATE HOGGET LOIN (GF)

Braised shoulder, peas, broad beans, mint

(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.

Discretionary 10% service charge will be added to your bill.



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## *Sides*

PLEASE CHOOSE A SIDE

Potato puree (V;GF)  
Buttered new potatoes (V;GF;VGA)  
Buttered Greens (V;VGA;GF)  
Cauliflower cheese (V)

Broccoli horseradish cream (V;GF)  
Koffman fries, smoked paprika salt (VG)  
Dauphinoise potatoes (V;GF)  
House salad (VG;GF)

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## *Pre dessert*

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## *Dessert*

CHOCOLATE HAZELNUT CREMEUX (V;GF)  
Chocolate aero, wild cherry sorbet

CRÈME BRULÉE  
Apple crumble, blackberry, damson sorbet

PEACH PAVLOVA (V;GF)  
Almonds, Grand Marnier, raspberry sorbet

STRAWBERRY PARFAIT (V)  
Pistachio tuille, strawberries & cream

STICKY TOFFEE PUDDING (V;GFA)  
Toffee sauce, brandy snap, Madagascan vanilla ice cream

SELECTION OF ARTISAN CHEESES (V;GFA)  
From the trolley (Five-pounds supplement)

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## *To finish*

COFFEE & PETIT FOURS

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**Eighty-five pounds**

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The dining room menu has been crafted using the finest local and British produce as well as our own Herdwick Hogget, Belted Galloway beef and seasonal fruit and vegetables from the garden.

Timeless classics cooked with passion and a modern twist We hope that you enjoy your meal with us,

**Executive chef Christopher Lee & The Team**

## WINE AT A GLANCE

### Champagne and Sparkling

|                                                   | 250ml | Btl |
|---------------------------------------------------|-------|-----|
| 06 Alcohol Free Sparkling, Valformosa 0.0%        | 8     | 35  |
| 14 Prosecco Lucas Botter, Italy                   | 9     | 45  |
| 15 Rose Prosecco Lucas Botter, Italy              | 9     | 45  |
| 02 Champagne Marniquet et Filles Brut Cuvée NV    | 14    | 75  |
| 07 Rose Champagne Marniquet et Filles             | 15    | 79  |
| 05 Nyetimber Classic Cuvée Brut, England NV       |       | 79  |
| 01 Pol Roger Brut Reserve NV                      |       | 89  |
| 03 Moët et Chandon Brut Imperial NV               |       | 99  |
| 04 Bollinger Special Cuvée                        |       | 125 |
| 08 Laurent Perrier Rose Champagne                 |       | 135 |
| 09 Dom Perignon Moët et Chandon 2013              |       | 295 |
| 10 Cristal Cuvées de Prestige Louis Roederer 2012 |       | 395 |

### White by the glass

|                                      | 175ml | 250ml | Btl |
|--------------------------------------|-------|-------|-----|
| 78 Sauvignon Blanc Echo, NZ 2024     | 13    | 15    | 45  |
| 54 Pinot Grigio Ca Donini, IT 2023   | 10    | 12    | 39  |
| 61 Albariño Alba Vega, Spain 2023    | 11    | 13    | 39  |
| 46a Picpoul de Pinet, FR 2023        | 11    | 13    | 39  |
| 89a Chardonnay Sea Mountain, SA 2021 | 10    | 12    | 36  |

### Cult & Classic Whites

|                                                        | Btl |
|--------------------------------------------------------|-----|
| 77 Sauvignon Blanc Tindall, Marlborough NZ 2022        | 65  |
| 42 Sancerre Domaine Denizot Osmoze Loire 2023          | 65  |
| 30 Chablis Louis Moreau, Burgundy 2023                 | 59  |
| 43 Domaine Chollet Pouilly Fumé Tradition 2023         | 65  |
| 33 Laurent Savoye Mâcon-Villages 2023                  | 55  |
| 49 Domaine Amélie & Charles Sparr, NV                  | 49  |
| 66 Chardonnay 'Morning Fog' Wente California 2020      | 49  |
| 67 Fendant Treize Etoiles Cave Orsat, Switzerland 2022 | 49  |
| 40a Muscadet Sur Lie Le Fief de la Brie, Loire 2022    | 45  |
| 46a Picpoul de Pinet, Domaine Félines, FR 2023         | 39  |
| 50 Riesling Dr Loosen, Mosel, Germany 2021             | 39  |
| 60 Rioja Blanco Vega, Spain 2022                       | 39  |
| 85 Sauvignon Blanc Sombrero Magico, Chile 2024         | 39  |
| 90 Sauvignon Blanc Bon Courage, Robertson SA 2024      | 39  |
| 73 Grüner Veltliner Talisman, Hungary 2021             | 35  |
| 72 Chardonnay/Semillon Brookford, SE Australia 2022    | 30  |

### Prestige Whites

|                                                       | Btl |
|-------------------------------------------------------|-----|
| 36 Chablis Grand Cru bougros, Brochard, Burgundy 2022 | 95  |

### Rosé

|                                              | 175ml | 250ml | Btl |
|----------------------------------------------|-------|-------|-----|
| 64 Zinfandel Rosé Route 88 2023              | 10    | 12    | 36  |
| 46 Pinot Grigio Blush, Galeotti 2023         | 11    | 13    | 39  |
| 47 Château Clarettes, Provence 2023          | 13    | 15    | 45  |
| 48 Famille Bruno Le Fruit Defendu' Rosé 2024 |       |       | 42  |
| 47a Château d'Esclans, Provence 2023         |       |       | 65  |

### Dessert

|                                               | 100ml | Btl |
|-----------------------------------------------|-------|-----|
| 94 Sauternes Château Petit Guiraud (37.5l)    | 11    | 38  |
| 95 Muscat Stanton & Killeen, Australia (37.5) | 11    | 38  |

### Red by the glass

|                                       | 175ml | 250ml | Btl |
|---------------------------------------|-------|-------|-----|
| 59 Rioja Santiago Reserva, Spain 2018 | 12    | 14    | 42  |
| 85a Malbec Chakana Atorrante, AG 2023 | 13    | 15    | 45  |
| 44 Merlot Le Petit Noir 2024          | 11    | 13    | 39  |
| 86 Shiraz Sea Mountain, SA, 2023      | 10    | 12    | 36  |
| 51 Primitivo Oltre, IT, 2022          | 10    | 12    | 36  |

### Cult & Classic Reds

|                                                         | Btl |
|---------------------------------------------------------|-----|
| 19A Château Jugeat Saint-Émilion Grand Cru 2014         | 69  |
| 76 Pinot Noir Domain Road, Bannockburn NZ 2021          | 69  |
| 52a Fabiano Valpolicella Ripasso 2023                   | 65  |
| 24a Morgon Dom Lathuilière-Gravallon, Beaujolais 2016   | 59  |
| 70 Black Nose Les Dom Rouvinez, Switzerland 2022        | 59  |
| 105 Pinot Noir Riva Ranch Livermore, California 2018    | 59  |
| 103 Pinot Noir Dom Saint Rémy, France 2020 ORGANIC      | 59  |
| 24 Bourgogne Rouge Dom de la Denante 2018               | 49  |
| 37 Côtes du Rhône Alain Jaume Grand Veneur 2022         | 49  |
| 65 Pic-Saint-Loup Château La Roque, Languedoc 2022      | 49  |
| 104 Zinfandel 'Bayer Ranch', Wente, California USA 2019 | 49  |
| 23 Laurent Savoye Beaujolais Villages Elégance 2023     | 45  |
| 57 Rioja Crianza Rioja Vega, Spain 2020                 | 39  |
| 51a Chianti Superiore San Lorenzo, Italy 2023           | 39  |
| 53 Primitivo Organico Paolo Leo, Puglia, Italy 2022     | 39  |
| 63 Forte do Cego Tinto, Portugal 2023                   | 42  |
| 68 Cabernet Sauvignon/Shiraz Aldridge Est 2020          | 39  |
| 83 Carmenere, Paseo Reserva, 2018                       | 39  |
| 51 Primitivo Oltre Piano Salento 2022                   | 34  |

### Prestige Reds

|                                                     | Btl |
|-----------------------------------------------------|-----|
| 18 Les Tourelles de Longueville Pauillac 2017       | 110 |
| 28 Gevrey-Chambertin Bouchard, Burgundy 2019        | 99  |
| 29 Nuits-Saint-Georges, Dom Jean Chauvenet 2019     | 79  |
| 39 Châteauneuf du Pape, Font de Courtedune 2021     | 79  |
| 53a Amarone del Valpolicella Giuseppe Lonardi 2017  | 79  |
| 52 Barolo Dezzani, Piedmont, Italy 2016             | 75  |
| 91 Chateau Musar Gaston Hochar, Bekaa, Lebanon 2017 | 74  |

