

THE  
*Dining Room*

AT ARMATHWAITE HALL

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**



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## *To start*

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

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## *Starter*

### SOUFFLE ARNOLD BENNET

Smoked haddock, Berwick edge, chives  
Fifteen pounds

### CRAB & BROWN SHRIMP COCKTAIL (GF)

Pickled cucumber, tartar foam, Morecambe Bay spice  
Twenty pounds

### CHICKEN CROQUETTE

Lettuce purée, Caesar dressing, Parmesan, anchovy  
Fourteen pounds

### KING SCALLOPS (GF)

Confit smoked duck breast, apple, celeriac  
Twenty pounds

### STEAK TARTARE

Shallot, capers, Dijon mayo, truffle  
Nineteen pounds

### COMPRESSED WATERMELON (VG;GFA)

Greek style cheese, balsamic pearls, sesame crumb, rocket pesto  
Twelve pounds

### MUSHROOM & WILD GARLIC VELOUTÉ (VGA;GFA)

Gruyere croutons, crème fraiche  
Twelve pounds

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(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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## *Main*

### DOVER SOLE FILLETS (GFA)

Beurre noisette, capers, lemon, croutons, parsley, new potatoes, greens  
Forty-five pounds

### DUCK BREAST

Fennel, pineapple, wonton, kale, confit potato  
Thirty-five pounds

### BEEF WELLINGTON

Confit shallot, baby plum tomatoes, MPW waffle fries  
For two to share – one hundred & ten pounds

### SOLWAY LOBSTER TAIL

Thermador sauce, samphire, Jersey royals  
Fifty-five pounds

### WILD SCOTTISH TURBOT (GF)

Asparagus, Jersey royals, dill burre blanc  
Forty-five pounds

### ESTATE HOGGET LOIN (GF)

Braised shoulder, ratatouille, mashed potato, mint  
Thirty-eight pounds

### BROAD BEAN & PEA RISOTTO (VGA)

Parmesan, crispy onions, chive oil  
Twenty-two pounds

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## *Sides*

All six pounds each

Mashed potato (V;GF)  
Buttered new potatoes (V;GF;VGA)  
Buttered greens (V;VGA;GF)

Broccoli horseradish cream (V;GF)  
MPW waffle fries (VG)  
House salad (VG;GF)

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## *Dessert*

### CHOCOLATE HAZELNUT CREMEUX (V;GF)

Chocolate aero, wild cherry sorbet

Twelve pounds

### CRÈME BRULÉE

Apple crumble, blackberry, damson sorbet

Twelve pounds

### RHUBARB PAVLOVA (V;GF)

Ginger crumb, ginger ice cream

Twelve pounds

### LEMON PARFAIT (V;GF)

Meringue, strawberries, cream

Twelve pounds

### STICKY TOFFEE PUDDING (V;GFA)

Toffee sauce, brandy snap, Madagascan vanilla ice cream

Eleven pounds

### SELECTION OF ARTISAN CHEESES (V;GFA)

From the trolley

Sixteen pounds

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## *To finish*

### COFFEE & PETIT FOURS

Six pounds

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