

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



Sunday Lunch Menu

Two courses £30

Three Courses £39

Starter

MUSHROOM & WILD GARLIC VELOUTÉ (VGA;GFA)
Gruyere croutons, crème fraiche

CHICKEN LIVER PARFAIT
Garden spiced plum chutney, toasted brioche

PRAWN COCKTAIL (GFA)
Marie Rose sauce, baby gem, lemon

KING SCALLOPS (GFA) £8 supplement
Smoked duck breast, apple, celeriac

COMPRESSED WATERMELON (VG;GFA)
Greek style cheese, balsamic pearls, sesame crumb, rocket pesto

Main

ROAST CUMBRIAN CHICKEN BREAST (GFA)
Roast potatoes, seasonal vegetables, sage & onion stuffing, red wine jus

ROAST LOIN OF SCOTTISH BEEF (GFA)
Roast potatoes, seasonal vegetables, yorkshire pudding, red wine jus

ROAST LEG OF LAMB (GF)
Roast potatoes, seasonal vegetables, minted jus

WESTER ROSS SALMON FILLET (GF)
Asparagus, Jersey Royals, lemon, beurre blanc

BROAD BEAN & PEA RISOTTO (VGA: GF)
Parmesan, chive oil

Dessert

LEMON PARFAIT
Raspberries, cream

VANILLA & GINGER BISCUIT CHEESECAKE
Poached rhubarb, pistachio ice cream

STICKY TOFFEE PUDDING (GFA)
Brandy snap, toffee sauce, vanilla ice cream

CHOCOLATE ORANGE TART (VG: GF)
Raspberry sorbet

ICE CREAM & SORBET
Selection of three scoops

SELECTION OF CHEESE (GFA) £5 supplement
Plum chutney, truffle honey, sourdough crackers

To finish

Tea or coffee and chocolate mints £6

(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.