



Welcome to the Riverside Restaurant where  
Our team of chefs and service staff are dedicated to making  
Your meal a relaxed yet memorable occasion.

Cumbria and the North West are home to a wonderful natural food larder  
With a rich heritage of artisan food produces whom we are proud to support.

As part of Heritage Resorts commitment to use Fresh seasonal produce  
From both local and sustainable sources, we only serve locally sourced meats  
And MSC approved seafood as well as fabulous cheese from the surrounding farms.

All of our dishes are freshly prepared and designed  
to accommodate a diverse range of tastes.

Should you have a specific requirement or food allergy,  
Please make our staff aware and we shall make every attempt  
To alter the dish to your liking.

May I wish you Bon Appétit on behalf of myself,  
And the team at the Whitewater Hotel

Pascal Tabard,  
Head Chef,

*Whitewater*  
HOTEL & LEISURE CLUB

## **Starters**

**Seasonal Soup of the Day**

**£6.50**

**Cartmel Valley Smoked Salmon with Horseradish Cream,  
Capers, Dill Gherkins and Rye Bread**

**£8.50**

**Wild Mushrooms Risotto with Goat's Cheese,  
Walnut Bread Crostini, Aged Balsamic and Rocket**

**£7.50**

**Pressed Terrine of Confit Duck Leg, Toulouse Sausage and Smoked Bacon,  
Cannellini Bean, Parsley and Shallot Salad**

**£8.00**

**Crispy Fried Squid with Smoked Houmous,  
Pickled Cauliflower, Raisins, Honey and Mint Yoghurt**

**£7.50**

**Mutton, Root Vegetables and Pearl Barley Broth,  
Basil Pesto and Focaccia Bread**

**£6.50**

*All of our dishes are prepared using fresh and local produce whenever possible.*

*If you suffer from any allergies, or have any dietary requirements, please advise the member of our team when placing your order. We have an allergies policy in place.*

## **Main Courses**

**Rump of Cumbrian Lamb with Spiced Hazelnut Crust,  
Vegetable Tagine, Dates, Honey and Mint Yoghurt**  
**£21.00**

**Fresh Pasta Carbonara with Egg, Thyme,  
Mushroom and Parmesan Sauce**  
**£15.00**

**Slow Cooked Venison with Port, Smoked Bacon,  
Creamed Celeriac and Chestnut**  
**£22.00**

**Pan Fried Bream Fillet with Jersey Royal Potatoes,  
Fennel, Sea Herb and Chorizo Butter**  
**£20.00**

**Corn Fed Chicken Breast Baked in Pancetta with Pappardelle,  
Wild Mushrooms and Thyme Sauce**  
**£17.00**

**Sweet Potato and Aubergine Curry, with tomato, Cinnamon and Coriander,  
Fragrant Lemon Rice and Grilled Flatbread**  
**£15.00**

**Fish and Shellfish Broth with Soft Quail's Egg,  
Noodles, Fresh Chilli and Asian Greens**  
**£23.00**

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## **Main Courses**

**Grilled 8oz Fillet Steak with Roasted Cherry Vine Tomatoes, Garlic Mushrooms,  
Triple Cooked Jenga Chips and Red Cabbage Slaw  
£27.00**

**Grilled 10oz Sirloin Steak with Roasted Cherry Vine Tomatoes, Garlic Mushrooms,  
Triple Cooked Jenga Chips, Red Cabbage Slaw  
£23.00**

**Local Beer Battered Haddock with Triple Cooked Jenga Chips,  
Homemade Tartare Sauce, Mushy Peas and Lemon  
£16.00**

### **Side Dishes £4.50**

Seasonal Potato and Vegetables  
Triple Cooked Jenga Chips  
Mixed Salad and House Dressing  
Beer Battered Onion Rings

### **Side Sauces £1.50**

Peppercorn and Brandy  
Tuxton and Tebbutt Stilton  
Caramelised Shallot and Red Wine

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## Desserts

£7.00

**Warm Pecan and Dark Chocolate Brownie with Salted Caramel Ice Cream**

**Frozen Banana Parfait with Praline Sauce and Fresh Coconut**

**Warm French Brioche and Butter Pudding with Clotted Cream**

**Bourbon Vanilla Cheesecake with Blackberry Compote**

**Sticky date Pudding with Toffee Sauce and Fresh Milk Ice Cream**

### **Artisan Cheese Plate with Celery and Grapes**

Cumbrian Matured Cheddar, Garstang White,  
Kiddertona Ash Goat's Cheese, Tuxton and Tebbutt Stilton

### **Selection of Bite Sized Desserts**

### **Artisan Sorbets and Ice Creams**

Green Apple, Lemon, Mango,  
Dark Chocolate, Bourbon Vanilla, Strawberry, Honey and Pine Nuts, Gingerbread

## Dessert Wines

### **Late Harvest Semillon Riesling, Santa Monica, Chile**

*A beautiful light golden hue with peach and pears aromas  
Intermingled with luscious tones of honey and vanilla*

**125ml**

**Half Bottle**

£5.00

£17.50

### **Quady 'Elysium' Black Muscat, California**

*The palate and full of fantastic rich velvety fruit  
One of the few wines that can stand-up to chocolate puddings*

**37.5 CL**

£22.00

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