

Tapas Menu

From 12pm until 9.30pm

As guidance, we recommend a selection of 3 tapas per person as a starter
& 5 tapas per person as a main course

1 for 3

3 for 8

5 for 15

Warm Spanish Chorizo with Caramelized Onions and Red Wine **GF**

Warm Artisan Ciabatta with Balsamic and Olive Oil Dip

Deep Fried Halloumi Cheese Sticks

Mediterranean Style Beef and Pork Meatballs with Spicy Tomato Sauce **GF**

Pitted « Campagnola » Olives with Herbs and Mushrooms **GF VE**

Pan Fried Prawns with Chili Harissa, Parsley, Garlic and Lemon **GF**

Whole Smoked Almonds **GF VE**

Roasted Red Pepper Houmous with Dhukka Spices, Olive Oil and Crostini **VE**

Whitebait with Homemade Tartare Sauce and Lemon

Garlic and Herb Slices **V**

« Patatas Bravas » with Spanish Tomato Salsa, Garlic and Saffron Mayonnaise **V**

Anchovy Fillets in Sunflower Oil **GF**

Warm Cumberland Pigs in Blanket with Marmalade Glaze

Deep Fried Squid with Lemon, Garlic and Saffron Mayonnaise

GF: Gluten Free. **V:** Vegetarian Dishes. **VE:** Vegan Dishes

Our Dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements. Due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens. Please inform our Restaurant Staff if you wish to see our Allergen Menu.

Soup and Sandwich Menu

From 12am to 6pm

Seasonal Soup of the Day with Artisan Ciabatta and Butter **VE 6**

Roast Tomato and Sweet Pepper Soup with Basil Pesto, Artisan Ciabatta and Butter **V 6**

Hot Sandwiches with Toasted Artisan Ciabatta Bread

(Gluten Free Bread Roll available)

With Salad Leaves and Vinaigrette **GF V 9**

With Seasonal Soup of the Day **GF V 12**

- BLT with Vine Tomato, Garlic Mayonnaise, Smoked Crispy Bacon and Iceberg Lettuce **GF**
- Hot Smoked Salmon Flakes, Guacamole, Soured Cream, Soft Boiled Egg and Spinach **GF**
- Goat's Cheese, Mango Chutney, Walnuts and Rocket **GF V**

Cold Sandwiches on Thick Sliced White or Wholemeal Bloomer Bread

(Gluten Free Bread available)

With Salad Leaves and Vinaigrette **GF V 7**

With Seasonal Soup of the Day **GF V 9**

- Cold Water Prawns, Marie Rose Sauce and Iceberg lettuce **GF**
- Honey Roast Ham, English Mustard and Rocket **GF**
- Roast Turkey Breast, Sliced Cumberland sausage and Cranberry Sauce
- Matured Cheddar, Sliced Vine Tomatoes, Tamarind and Apple Chutney **GF V**
- Tuna Mayonnaise with Cracked Black Pepper and Lemon **GF**
- Egg Mayonnaise and Cress Salad **GF V**

Sides 4

Thick Cut Chips **VE**

Beer battered Onion Rings **VE**

French Fries **VE**

Mixed Leaf Salad with Croûtons and Herb Dressing **VE**

Garlic and Herb Slices **V**

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KIDS MENU 10

Mains

Fish, Chips and Mushy Peas

Beef Burger with Cheddar, Smoked Bacon, Lettuce and Tomato with French Fries and

Burger Sauce *(GF bun available, Burger Sauce contains gluten)*

Chicken Nuggets, Chips and Beans

Fish Fingers, Chips and Beans

Three Cheese Macaroni, Side of Salad Leaves, Herb Croûtons and Vinaigrette **V**

Baked Jacket Potatoes with Baked Beans and Grated Cheese **V GF**

Desserts

Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream

The Lakeland Pudding Company Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream **GF V**

Fresh Fruit Salad **GF VE**

Vanilla, Chocolate and Strawberry Ice Cream **V GF**

Caramel Sundae with Pecan Brownie and Chantilly Cream **V**

Deep Fried Churros with Cinnamon Sugar and Chocolate Dipping Sauce **V**

Includes a main course, any dessert and a soft drink (Choice from water, fruit shoot, post mix & cordials)

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Desserts

From 12pm until 9.30pm

Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream **6**

Caramel Sundae with Pecan Brownie and Chantilly Cream **6**

The Lakeland Pudding Company Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream **V GF 6**

Fresh Fruit Salad and Lime Syrup **VE GF 5**

Carrot and Pistachio Cake **VE 6**

Deep Fried Churros with Cinnamon Sugar and Chocolate Dipping Sauce **V 6**

Artisan Cheese Plate with Celery, Grapes and Biscuits **V (GF biscuits available) 8**

Please note that £3.00 Supplement applies for our Dinner inclusive guests

Artisan Ice Creams **1.5** each scoop:

Vanilla **V**

Chocolate **V**

Strawberry **V**

Rum and Raisin

Caramel **V**

Pistachio **V**

Vegan Vanilla Ice Cream **VE**

Teas and Coffee's

Cafetière of Freshly Brewed Coffee, Hot Chocolate **2.95**

Cappuccino, Espresso, Café Latte **2.95**

House Tea **2.50**

Liqueur Coffee **4.95**

Shibui speciality Tea Selection* **2.95**

Tropical Green - Caffeine - blend of refreshing Sencha green tea with tropical fruits

Chamomile & Citrus - Caffeine free - herbal infusion of chamomile flowers and citrus fruits

Earl Grey - Caffeine-blend of rich Assam and Ceylon black teas with citrusy bergamot

Lemongrass & Ginger - Caffeine free - herbal infusion of lemongrass, ginger and orange

Berry Hibiscus - caffeine free - blend of fruity berries and hibiscus petals

Masala Chai - Caffeine-full bodied Assam with a blend of traditional Indian spices

Jasmine Organic - Caffeine-organic Chinese green tea with jasmine blossoms

Organic Mint-Caffeine free-refreshing infusion of chopped spearmint

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