



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 and Nibbles

Greenland Prawn Salad with Marie Rose Sauce, Iceberg Lettuce, Lemon and Melba Toasts	£7.95
Seasonal Soup of the Day with Warm Focaccia Bread and Butter	£5.95
Warm Focaccia with Butter, Aged Balsamic and Olive Oil	£4.50
Creamy Garlic Mushrooms on Toasted Focaccia with Rocket Salad	£5.95
Caesar Salad with Garlic and Parmesan Dressing, Herb Croûtons, Crispy Streaky Bacon, Soft Boiled Egg and Anchovies	£6.95
Italian Cured Ham with Goat's Cheese Croquette, Basil and Focaccia	£5.95
Pan Fried Scallops and Tiger prawns with Mild Spanish Chorizo, Grilled Pepper Coulis and Saffron Potatoes	£7.95
<i>£4.00 supplement applies for our Dinner inclusive Guests</i>	

Children's Menu £9.95

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

- Small Fish, Chips and Mushy Peas
- Beef Cheeseburger, Fries and Coleslaw
- Chicken Nuggets, Chips and Beans
- Small Noodle Bowl with Chicken and Vegetables
- Pasta with Tomato Sauce and Cheddar
- Baked Jacket Potatoes with Beans and Cheese
- Small Pie of the Day with Potatoes and Vegetables



*Our dishes may contain specific allergens which may be unsuitable for guests with food allergies and intolerances.
Please inform our staff if you have any dietary requirements.*

Main Courses

Fell Bred Beef Fillet Wellington with Smoked Bacon, Duck Fat Roast Potatoes, Spinach, Wild Mushrooms and Rosemary Jus £28.00
£8.00 supplement applies for our Dinner inclusive Guests

Home Shaped Beef Burger in a Toasted Brioche Bun with Emmental Cheese, Smoked Bacon, Dill Gherkins, Lettuce, Sliced Vine Tomatoes, Side Burger Sauce, Red Cabbage Slaw and French Fries £14.95

Pan Fried Bream Fillet with Niçoise Vegetables, Soft Boiled Eggs, Kalamata Olives, Saffron Potatoes and Grilled Red Pepper Coulis £18.00

The Dolly Blue Creamy Caesar Salad with Grilled Cajun Chicken Breast, Parmesan, Soft Boiled Egg, Croûtons and Crispy Streaky Bacon £14.95

Deep Fried Haddock with Local Ale Batter, Thick Chips, Mushy Peas, Homemade Tartare Sauce and Buttered Granary Bread £13.95

Slow Cooked Pie of the Week £15.95
Served with Roasted Potatoes and Seasonal Vegetables



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Main Courses

Lebanese Flatbread with Grilled Vegetables, Smoked Houmous, Harissa,
Mint Yoghurt, Almonds and Pomegranate Salad £11.95
With Moroccan Spiced Lamb Meatballs £14.95

Homemade Mild Curry of the Week with Fresh Home Ground Spices £15.95
Served with Basmati Rice, Mango Chutney and Naan Bread
Vegetarian Curry Alternative £13.95

10oz Sirloin Steak with Grilled Tomato, Garlic Mushrooms,
Thick Chips and Red Cabbage Slaw £20.95
£5.00 supplement applies for our Dinner inclusive Guests

Enhance your Steak with a Peppercorn, Stilton or Onion Red Wine Gravy for £1.50

Cumbrian Lamb Rump with Dauphinois Potatoes, Ratatouille,
Confit Shallots and Rosemary Gravy £19.00

Potato Dumpling with Tomato, Basil Pesto, Parmesan and Rocket £17.00

Side Dishes

£4.50

This option is not included for our dinner-inclusive guests

Beer Battered Onion Rings	Roasted Potatoes and Seasonal Vegetables
French Fries	Mixed Leaf Salad and House Dressing
Garlic Bread	Thick Chips



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Desserts

Warm Sticky Date Pudding with Toffee Sauce, Pecan and Maple Ice Cream	£6.50
Artisan Cheese Selection with Celery and Grapes, Tomato Chutney and Biscuits <i>Cumbrian Matured Cheddar, Bowland, Kidderton Ash Goat's Cheese and Tuxton and Tebbutt Stilton</i>	£8.00
Home Baked Carrot Cake with Gingerbread Ice Cream	£6.50
Dark Chocolate Marquis with Kirsch Infused Cherries and Pistachio Ice Cream	£6.50
Vanilla Posset with Yellow Peaches, Rosemary and Honey	£6.50
Lemongrass and Passion Fruit Crème Brûlée with Coconut Biscuit	£6.50
Blackberry and Pear Crumble with Clotted Cream and Cinnamon Anglaise	£6.50
Caramel Sundae with Pecan Brownie and Vanilla Ice Cream	£6.50

Dessert Wines

Late Harvest Semillon Riesling, Santa Monica, Chile <i>A beautiful light golden hue with peach and pears aromas Intermingled with luscious tones of honey and vanilla</i>	125 ml £5.00	Half Bottle £17.50
Quady 'Elysium' Black Muscat, California <i>The palate and full of fantastic rich velvety fruit One of the few wines that can stand-up to chocolate puddings</i>	37.5 cl £22.00	



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