CONSERVATORY SEBAR

Daytime Menu served daily from 9.30am - 5.00pm Evening Menu served daily from 5.00pm - 9.00pm



SKIDDAW HOTEL

www.lakedistricthotels.net/skiddawhotel

BRUNCH

FULL CUMBRIAN BREAKFAST £13

Cumberland sausage, back bacon, black pudding, baked beans, grilled tomato, mushrooms, hash browns, choice of poached, fried or scrambled egg

FULL VEGETARIAN BREAKFAST (V) £12

vegan quorn sausages, grilled tomato, mushrooms, wilted spinach, baked beans, hash browns, choice of fried, scrambled or poached egg

HAM & EGGS £12

Sliced traditional ham, 2 fried eggs and chips

EGGS BENEDICT £9.50

Toasted English muffin, sliced ham, poached egg, hollandaise sauce

FREE-RANGE 3 EGG OMELETTE (V) £8

mature Cumbrian white cheddar & fresh tomatoes

BACON OR CUMBERLAND SAUSAGE BUTTY £7.50

buttered doorstop bread & choice of sauces

MUFFIN £4.50

chocolate or blueberry

+£2.20 for additional items added to cooked breakfasts // +£5 for slices of locally smoked salmon

All served from 10am - 5pm

SOUP OF THE DAY

SOUP OF THE DAY (VG, GF, DF) £7 crusty bread roll, Lakeland salted butter

SANDWICHES, TOASTIES & WRAPS

All sandwiches & toasted sandwiches are served on thick-cut white or wholegrain bread, with skinny fries, coleslaw & side salad (GF options available)

All wraps are served with corn tortilla chips, salsa & side salad (GF options available)

FILLING	SANDWICH	TOASTED SANDWICH	WRAP
TUNA MAYONNAISE & CHEDDAR red onion & strong Cumbrian cheddar	£9.20	£9.70	£9.70
LOCALLY SMOKED SALMON & CREAM CHEESE cucumber ribbons	£9.70	-	£10.20
PRAWN MARIE ROSE SAUCE crisp baby gem lettuce, dill & lemon cocktail sauce	£9.20	-	£9.70
AVOCADO, PEPPERS & FETA (VG) crushed avocado, roasted piquillo peppers & crumbled feta cheese	£9.70	£10.20	£10.20
PULLED BBQ CHICKEN & MANGO jerk rub marinated shredded chicken, diced mango, crushed avocado, spring onion	£10.70	£11.20	£11.20
APPLEBY CREAMERY EDEN SMOKIE BRIE (V) Cumberland fruit chutney & red onion	£9.20	£9.70	£9.70
CUMBRIAN HAM & CHEESE local sliced ham, Cumbrian strong cheddar, chunky farmhouse tomato chutney	£9.20	£9.70	£9.70
BEEF PASTRAMI, MUSTARD, JALAPENOS & EMMENTAL MELT caramelised onion	£10.70	£11.20	£11.20

Served from 12pm - 9pm

THREE for only £12

SIDES

£4.50 EACH

SKINNY FRIES (V)

PROPER BEEF-DRIPPING HAND-CUT CHIPS

FRIED PADRON PEPPERS (VG)

CHARGRILLED MEDITERRANEAN VEGETABLES (VG)

SEASONAL GREENS (VG)

MINI CAESAR SALAD (V)

WILTED WINTER GREENS, WALNUTS, PARMESAN & HONEY BALSAMIC DRESSING (V)

KALE & SPINACH SALAD, HAZELNUTS, CRISP APPLE (VG)

Served from 10am - 5pm

DAYTIME TREATS

TOASTED TEA CAKE £4.20 salted butter & local preserves

HOMEMADE FRUIT SCONE £4.70 clotted cream, Lakeland salted butter,

tted cream, Lakeland salted butter local preserves

CHOCOLATE & ORANGE CAKE (VG/GF) £6

topped with a dollop of whipped cream

ALMOND CHERRY BAKEWELL BLONDIE (VG/GF) £4.70

fudgy cherry bakewell white chocolate blondie with black cherry sauce swirls & flaked almonds





TAPAS

DEL CAMPO Y MAR - £8.50 EACH

(from field & sea)

CROQUETAS DE JAMON

breaded ham croquettes

ALBONDIGAS DE CERDO

spicy pork meatballs in a rich tomato, paprika & herb sauce

PINCHITOS MORUNOS

pork fillet skewers with moorish spices served with tomato salsa dip

COSTILLA DE CERDO AL JEREZ

Baked baby pork ribs cooked in sherry, sweet paprika & garlic

CHORIZO A LA CIDRA

mini chorizo sausages cooked in cider

ALITAS DE POLLO FRITOS CON SALSA DE MIEL

fried chicken wings tossed in our honey, olive oil $\boldsymbol{\vartheta}$ lemon sauce

GAMBAS AL AJILLO

sautéed king prawns with garlic, parsley & chilli oil

CALAMARES A LA ROMANA

deep-fried squid tossed in seasoned paprika θ herb flour with saffron aioli

CROQUETAS DE BACALAO Y GAMBAS

breaded salt cod \uptheta prawn croquettes with saffron aioli

PATATAS CON CHORIZO

potato & chorizo stew with smoked paprika

PINCHO DE POLLO AL AJILLO (GF)

garlic chicken skewers with tomato salsa dip

JUG OF SPANISH SANGRIA (RED OR WHITE) 1 litre £15.50 // 2 litres £26 PARA PICAR - £5.50 EACH

(nibbles)

PIMIENTOS DE PADRON (VG)

fried baby green peppers with sea salt flakes

ACEITUNAS RELLENAS (VG)

pitted green olives stuffed with almonds

CESTA DE PAN bread basket with dipping oil, salted butter

ALCACHOFAS A LA PARRILLA

char-grilled artichoke hearts in an olive oil & lemon marinade

VERDURA - £7 EACH

(vegetable tapas)

PATATAS BRAVAS (VG)

roasted potatoes with spicy chilli & tomato sauce

GARBANZOS CON ESPINACAS Y ALBARICOQUES (VG)

chickpea stew with spinach, apricot, flaked almonds $\boldsymbol{\vartheta}$ a hint of cinnamon

PATATAS ALIOLI

spanish potato salad tossed in saffron Ali oli

CROQUETTAS DE QUESO DE CABRA Y ESPINACAS

spinach & goat's cheese croquettes with nutmeg

ALGO DULCE - £8.50

(something sweet)

CHURROS CON CHOCOLATE (VG)

fried donut sticks with warm chocolate dipping sauce

GATO DE ALMENDRAS (GF)

moist flourless almond sponge cake, bourbon vanilla ice cream



THREE for only **£14**

Served from 12pm - 5pm MAINS

SKIDDAW BURGER £21

homemade beef steak burger, red onion marmalade, melted Emmental cheese, proper burger sauce, gherkins, baby gem, sliced tomatoes, toasted ciabatta bun, coleslaw ϑ fries

POULET FRITES £19

herb & garlic breaded chicken breast, skinny fries, jug of smoked chicken gravy, house salad, coleslaw

STEAK FRITES (8oz) £23.50

thinly sliced juicy & flavoursome Cumbrian 8oz rump steak, melted Café de Paris butter, house salad, coleslaw, skinny fries

FREE RANGE CHICKEN SUPREME "HOPS & MALT" £24

chicken breast marinated in stout ϑ roasted over oak chips, served with roast potato, wild mushroom, pancetta ϑ baby onion stew

BEEF BOURGUIGNON STEAMED SUET PUDDING £21

slow braised beef with smoky bacon, red wine, chestnut mushrooms & baby onions, beef dripping hand-cut chips, fresh market greens, rich beef gravy

CLASSIC BOUILLABAISSE FISH STEW £22

shell fish broth with potatoes, smoked haddock, cod, whole king prawn, mussels & queenie scallops, served with toasted sourdough & red pepper rouille

KESWICK ALE BATTERED FISH & CHIPS £19.50

sustainable Atlantic haddock, beef dripping hand-cut chips, minted mushy peas, chunky tartar sauce, lemon wedge

ATLANTIC FISH PIE £19

smoked haddock, salmon, cod & prawns, lobster jus white <u>sauce, creamy m</u>ash <u>potato, fres</u>h market greens

HOMITY PIE (VG) £19

filo pastry pie with potato, cheese, leek ϑ onion filling topped with melted cheese ϑ herb crumb, served with Jerusalem artichoke ϑ celeriac velouté ϑ wild mushrooms

VEGAN MOUSSAKA (VG) £19.00

layers of sliced aubergine & potatoes with a tomato lentil ragout, topped with roasted garlic white sauce & melted cheese, grilled stem broccoli

Served from 12pm - 5pm

DESSERTS

CARAMELISED FIG UPSIDE DOWN CAKE £9

fresh figs baked in a moist spiced sponge, served warm, homemade fig ice cream

WINTER BERRY & PISTACHIO GRATIN £??

seasonal berries with a torched custard & meringue glaze, roasted pistachio crumb, pistachio ice cream

CARAMELISED BISCUIT COOKIE PIE (VG) £9.50

indulgent stack of cookie dough biscuits, Biscoff spread with white chocolate, caramel ice cream

ALMOND & LEMON SPONGE CAKE (GF) £8.50

moistened flourless almond sponge, zesty lemon, lemon curd custard

DEEP-FRIED CHURROS (VG) £8.50

doughnut sticks with cinnamon sugar & dark chocolate dipping sauce

ORIGINAL RECIPE LAKELAND STICKY TOFFEE PUDDING £9

warm toffee sauce, clotted cream ice cream

HANDMADE ICE CREAM COMPANY (ULVERSTON)

3 scoops for £7.50 or £3 each

ICE CREAMS:

Pistachio // Clotted Cream // Madagascan Vanilla // Gingerbread // Biscoff

VEGAN ICE CREAMS:

Caramel // Madagascan Vanilla // Coconut // Belgium Chocolate

A taste of the Balearics

Meet Bobby, our Head Chef since 2020. Prior to joining us here, he worked at our sister hotel, the Borrowdale, as sous chef for X years.

Bobby spent 18 years as a chef in the Balearics, predominantly based in Mallorca. But, in a search for new culinary inspiration, he spent much of his time travelling around the mainland and surrounding Spanish islands. He mainly travelled around to visit his suppliers which enlightened Bobby as to how diverse the many regions of Spain are.

After perfecting the art of Spanish tapas, it would be a shame not to bring a taste of sunshine to our cosy Cumbrian restaurant. In doing so, Bobby has added a delightful, vibrant twist to our local culinary scene.





"I learnt all about Spanish food from a range of highly experienced chefs in the Balearics. From the old-school traditional through to when the new wave of technical creativity became popular in kitchens; I gained so much valuable knowledge which I have adapted into the new menu."





Christmas Party Nights

SATURDAY 2ND, FRIDAY 8TH, FRIDAY 15TH DECEMBER Friday £40.95 / Saturday £42.95

Renowned for our excellent party nights, enjoy a sumptuous 4-course festive meal with friends then dance the night away as live music entertains you into the early hours.





The Gutted Grotto Murder Mystery Dinner

THURSDAY 7TH DECEMBER
£37.95pp

Enjoy a 2 course festive dinner while you try and decipher this Christmas Killing! Is the Christmas killer an evil elf, a ruthless reindeer or a sadistic Santa... or is someone else hoping for a Silent Night this Christmas?





Amor a la Carta Valentine's Dinner

WEDNESDAY 14TH FEBRUARY

Candlelit table, exquisite cuisine, shared laughter & stolen glances
- a perfect, intimate Valentine's dinner. 3-courses including a vintage glass of rosé cava & a rose for your loved one.



Mother's Day Dining SUNDAY 10TH MARCH

Enjoy a delicious 3 course Sunday lunch (£34.95pp) or a Hiker's Board (£42 to share) & Mum will receive a complimentary gift.

Gift vouchers available on our website or from reception.



SUNDAY LUNCH

Local succulent roasts served in the Bar, Conservatory & Brasserie 31

Walk-ins welcome for the Bar & Conservatory



WHAT A TREAT

Treat your loved ones to the ultimate Lake District experience with our exquisite range of Lake District Hotels gift vouchers!

Show your affection with a personalised message, making each gift truly heartfelt and special. All our gift vouchers can be purchased on our website and can be emailed or posted out to you.

ORDER ONLINE

www.lakedistricthotels.net/giftvouchers

DRINKS

HOT BEVERAGES

SOFT DRINKS

Herbal Teas		£3.40	Pepsi / Diet Pepsi	half £1.55 / pint £3.00	
green / lemon & ginger / camomile / earl grey / peppermint / cranberry & raspberry			Lemonade / Tonic	half £1.55 / pint £3.00	
Mug of Filter Coffee		£2.70	Coke / Diet Coke 200ml	£2.20	
Cup of Filter Coffee		£2.60	Britvic 200ml	£2.00	
Pot of Tea for 1		£3.30	bitter lemon / tomato juice		
Pot of Filter Coffee for	1//////////////////////////////////////	£3.60	Fruit Shoot orange / apple & blackcurrant	£2.40	
Cafetiere of Coffee for	1	£4.20	Frobishers	£3.30	
Americano		£3.35	orange / apple / pineapple / cr	///////////////////////////////////////	
Café Latte	regular £3.65 / large	£4.20	J20	£3.50	
Cappuccino		£3.45	orange & passionfruit / apple &	mango	
Flat White		£3.55	Fever Tree Tonic regular / slimline / mediterrane	£2.60 ean / elderflower	
Mocha		£3.75	Fever Tree Mixers	£2.60	
Espresso	single £2.80 / doppid	£3.65	ginger ale / white grape and ap	//////////// /////////////////////////	
Hot Chocolate		£3.70	Appletiser	£3.60	
Deluxe Hot Chocolate whipped cream & marshma	allows	£4.10	Ginger Beer	£3.60	
Boozy Hot Chocolate whipped cream with a shot	of rum	£5.70	Mineral Water	£2.35	
Add Syrup vanilla / caramel / gingerbro	ead	£0.80			
Soya / Almond Milk		£0.70			

BOTTLE BEERS & CIDERS

DRAUGHT BEER & CIDER

PORETTI	Angelo Poretti Italian Lager (330ml)	£3.60	ESTRELLA	Estrella Damm 4.6%	half £3.00 pint £5.95
PERONI	Peroni (330ml)	£4.70	SanMiguel	San Miguel 5.0%	half £2.80 pint £5.50
BREWDOG	Brewdog Punk IPA (330ml)	£5.50	arlsberg	Carlsberg Danish Pilsner 3.8%	half £2.15 pint £4.20
STATE OF THE PARTY	Swan Blonde (500ml)	£6.50		Pilsner 3.8%	pine 2 1.20
M. W. S.	Fell Walker Pale Ale (500ml)	£6.50	SHIPYARD	Shipyard Pale Ale 4.5%	half £2.75 pint £5.40
SanMiguel	San Miguel 0.0% (330ml)	£3.30			
SHIPYARD	Shipyard Low Tide Pale Ale 0.5% (500ml)	£4.40	THINNITES	Thwaites Smooth Bitter 3.4%	half £2.15 pint £4.20
BULMERS	Bulmers Original (500ml)	£5.30	POAR N	Pearl Jet Stout 4.1%	half £2.45 pint £4.80
OLD MOUT CIDER	Old Mout (500ml) summer berries / kiwi & lime /	£6.00	Taxibias	Thatchers Gold Cider 4.5%	half £2.15 pint £4.25
	strawberry & apple		ЈЕНИЙИGS	Cumberland Ale 4.0%	half £2.35 pint £4.65
	Other bottled ciders may be available			Guest Ale (ABV% varies)	half £2.45 pint £4.80