

LAKE VIEW RESTAURANT

SERVED 6PM – 9PM

STARTERS

LOCAL BEER & ONION SOUP (V) £8

mature cheese crouton

TWICE BAKED AGED CHEESE SOUFFLÉ (V) £11

gratinated Mrs Kirkham's cheddar, ploughman's pickle

PAN-SEARED SCALLOPS £14

smoked black pudding croquette, cauliflower puree, golden raisins, curry oil

CRISPY CALAMARI TOAST £11

calamari, olive oil, lemon confit, white balsamic, chilli, herbs, whipped avocado, chargrilled brioche

TEMPURA KING OYSTER MUSHROOM (VG) £10

truffle goats' cheese, pickled artichokes, herb mayonnaise

CROQUETTE OF LOCAL CHEDDAR & HAM HOCK £10

spicy pineapple salsa, Japanese mayonnaise

CORNISH MACKEREL £10

cucumber consommé, pickled cucumber, herb oil, goat's cheese curd, caviar

SMOKED SALMON & HORSERADISH FISH CAKE £11

pickled daikon radish, dill & lemon

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.



MAINS

COD £27

crispy sunchokes, pickled wild mushroom, tomato, capers, sauerkraut, chicken jus

ROASTED LAMB RUMP £30

confit lamb shoulder, loaded potato, herb emulsion, shallot rings, root vegetables, lamb jus

ROASTED CHICKEN BREAST £27

confit chicken thigh, thyme mousse boudin, streaky bacon, sticky red cabbage, croquette potato, cavolo nero, madeira jus

INDIVIDUAL BEEF WELLINGTON £39

28-day aged fillet, bordelaise, stock pot carrot, chives, lyonnaise potatoes

ROASTED MONKFISH £29

curry & white bean sauce, carrot, coriander, smoked Hasselback potatoes

BLACK MOUNTAIN ESTATE VENISON £28

glazed, puree & crispy celeriac, confit potato, chocolate sauce

TREACLE CURED PORK £28

chestnut mushroom duxelles, beetroot, Swiss chard, Hasselback potatoes

SALT BAKED CARROT, PICKLED SWEDE & TURNIP SAMOSA (VG) £21

chickpea dahl, Bombay potato

GRILL

CHATEAUBRIAND FOR 2 £80

pomme anna, IPA-braised onions, house salad, brown butter hollandaise

280G FLAT IRON STEAK £28

28-day Himalayan salt-aged in-house, baked field mushroom, roasted plum tomato, green peppercorn sauce, gastro chips

CUMBRIAN WAGYU STEAK BURGER £24

bacon, Emmental cheese, dill pickle, baby gem lettuce, beef tomato, brioche bun, Lodore burger relish, 'slaw, skinny fries

DUKKHA, CHILLI & LENTIL BURGER (VG) £20

caramelised chilli & rum jam, hummus, beef tomato, baby gem, dill pickle, pretzel bun, skinny fries, courgette 'slaw

PASTA & GNOCCHI

MOZZARELLA, TOMATO & BASIL TORTELLI £26
rich tomato sauce, parmesan

SHELLFISH TORTELLINI £29
bisque sauce, fine herbs, aged parmesan

PAN FRIED GNOCCHI (VG) £20
roasted onions, golden beets, parsley, parmesan

PASTA ALLA VODKA (VG) £22
fusilli pasta, vodka-infused rich & creamy tomato sauce

SIDES

GASTRO CHIPS £5
Himalayan pink salt

SKINNY FRIES £5
truffle & parmesan mayonnaise

HONEY HERITAGE BEETS £5
balsamic dressing

BABY MID POTATOES £5
parsley butter

TENDERSTEM BROCCOLI £5
garlic butter, almonds

CAULIFLOWER CHEESE £5
gratin with parmesan and breadcrumbs

ROASTED ROOTS £5
rosemary oil



DESSERTS

SPICED POACHED PEAR CRUMBLE £10

pear poached in spiced cider & white wine, oat crumble, vanilla custard

PAVLOVA (GF) £10

green granny smith apple, stem ginger, lime, apple mousse

ROASTED STORED PEACH £10

quark mousse, white chocolate dip, brown butter streusel

BLOOD ORANGE CHEESECAKE £10

meringue, pain d'épices mousse, biscotti ice cream

CRANBERRY MILLEFEUILLE £10

mascarpone mousse, speculoos crisp, orange sorbet

BEETROOT & DARK CHOCOLATE (VG) £10

raspberries, black olives, raspberry sorbet

REGIONAL CHEESE BOARD 3 for £14 / 5 for £18

sourdough biscuits, celery, grapes, local chutney

Crook Blue: Dewlay Creamery, Lancashire - *pasteurised cow's milk, creamy with a great blue kick*

Tovey: Thornby Moor Dairy, Cumbria - *unpasteurised goat's cheese that has a full earthy flavour with a strong final acidity and semi-soft ripening texture*

Kendal Creamy: Sandham's Dairy, Lancashire - *pasteurised cow's milk, moist, crumbly and rich with a background tang*

Burland Bloom: Butlers Cheese, Lancashire - *pasteurised cow's milk, buttery in taste and tone with a pale delicate rind much like a traditional French brie*

Blue Whinnow: Thornby Moor Dairy, Cumbria - *unpasteurised cow's milk, firm buttery blue with bags of earthy savoury flavour finishing with a fantastic long lasting blue tang*