

Borrowdale Hotel

Sample Sunday Lunch

Starters

HAM HOCK & BLACK PUDDING CROQUETTE
pea & lemon fricassee

SOUP OF THE DAY
roasted tomato soup with bread & salted butter.

CHEESE
whipped Goats cheese, salt baked beetroots, candied walnuts & crispy soda bread.

SALMON
smoked salmon, soya beans, citrus & sheep's curd.

Mains

ROAST BEEF
roast St George sirloin of beef, Yorkshire pudding, gravy & roast onion puree

ROAST LAMB
slow roasted fellbred lamb leg, Yorkshire pudding, gravy & bread sauce

ROAST PORK
slow roasted Cumbrian saddleback pork loin, Yorkshire pudding, gravy & caramelised apple puree

ROASTED COD
clam & potato broth, crab beignets & sea herbs.

BORROWDALE VEGAN NUT ROAST (vg)

All served with chantenay carrots, tenderstem broccoli, new potatoes, cauliflower cheese & butter roast potatoes.

Desserts

MALTED
malt & chocolate parfait, banana & peanut butter brittle

BAKED MINI ALASKA
orange compote & vanilla ice cream

BRIOCHE
warm caramelized brioche pudding, burnt orange purée, raisins & vanilla custard

DATE
warm sticky toffee pudding, toffee sauce & clotted cream ice cream

TEA OR COFFEE

2 courses £24.95

3 courses £30.95

Food Allergies and Intolerances: If you have any concerns relating to allergens detailed below please speak to our duty manager prior to ordering, cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.