BOUTIQUE HOTEL.

# ROTHAY MANOR

RESTAURANT.

## A LA CARTE MENU

### TO START

Lakeland Farmers Beef Cheek - butternut squash fondant, toasted pumpkin seeds

Duck Liver Parfait - spiced pork glaze, brioche

Lock Duart Salmon Cannelloni - Exmoor caviar, Cartmel Valley smoked butter sauce

Dressed Ulverston Lobster - crispy filo, parsely, lobster bisque

Mushroom fricassee - duxelles, egg yolk, mushroom espuma (v)

Blue cheese pannacotta - waldorf salad, lavash (v)

#### MAINS

Lakeland Venison saddle - venison cottage pie, beetroot, blackberry, red wine sauce

Huntsham Farm Duo of Pork - potato & thyme rosti, parsnip, apple, pork sauce

Stone Bass - Isle of Mull Langoustine, gnocchi, turnips, dill cream

Pan Roasted Halibut - leeks, Garganelli pasta, mussels mariniere

Roasted cauliflower - potato beignet, English Autumn truffle sauce (v)

Braised hispi cabbage - crispy potato, glazed root vegetables, mustard sauce (v)

Our food ethos is simple: we source the best of British seasonal ingredients and buy local whenever possible.

A discretionary service charge of 12.5% will be added to your bill.

If you have any food allergies or intolerances please let us know. Please note all Vegetarian dishes can be adapted to suit a vegan diet

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### TO FINISH

Lyth Valley Damson - milk chocolate mousse, tonka bean ice cream

Spiced Pumpkin Latte Baked Cream - caramel cremeux, gingerbread ice cream

Citrus tart - meringue, candied mandarin, yoghurt sorbet

Lyth Valley Pear - white chocolate, frangipane, vanilla ice cream

Peanut parfait - Sticky toffee pudding, banana compote, rum espuma, salted caramel ice cream

Selection of 3 British cheeses - served with breads, crackers & chutney (Tasting of Quinto do Portal Port £15)

## CHEESE COURSE

A selection of British cheese served with breads, crackers & chutney one cheese  $\mathfrak{L}9$  / three cheeses  $\mathfrak{L}12.00$  / five cheeses  $\mathfrak{L}17.50$ 

Farrer's Coffee/Jing loose leaf Tea & Petit Fours £4.95

How about a little after-dinner tipple?

Espresso Martini £11.50 Brandy Alexander £11.50

or ask to see our drink menu