

·BOUTIQUE HOTEL·

ROTHAY MANOR

·RESTAURANT·

SUNDAY LUNCH

3 course - £39.50 per person

2 course - £33.50 per person

TO START

Duck Liver Parfait - spiced pork glaze, brioche

Dressed Ulverston Lobster- crispy filo, parsley, lobster bisque

Blue cheese panna cotta - waldorf salad, lavash (v)

Butternut Squash soup (v)

MAINS

Roast loin of pork - roast potatoes, Yorkshire pudding, cauliflower cheese, roasted onion, honey-glazed carrots

Cumbrian Sirloin of Beef - roast potatoes, Yorkshire pudding, cauliflower cheese, roasted onion, honey-glazed carrots

Stonebass - caper beurre noisette, broccoli, confit ratte potatoes

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

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TO FINISH

Citrus tart - meringue, candied mandarin, yoghurt sorbet

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

Sticky toffee pudding - peanut parfait, banana, salted caramel ice cream

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

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