

HILLTHWAITE

W I N D E R M E R E

DINNER MENU

Guests staying with us on a dinner inclusive package have 3 courses included (starter, main and sweet). Please note dishes marked with (*) will incur a supplement charge. Non-residents or guests staying with us on a bed & breakfast the full price for each dish applies
- This Menu Could be Subject to Change -

Soda Bread and Rosemary Butter

STARTERS

Chef's Soup of the Day

bread and butter | £5.50

Chicken Liver Parfait

apricot chutney, sourdough toast | £7.00

Slow Cooked Squid

corn fritter, chorizo aioli, chorizo crumb | £8.00

Spring Lamb Hash

smoked paprika yoghurt, tomato jam | £8.00

Roast Tomatoes on Toast (V)

goats cheese, tarragon | £7.50

Our own Salmon Gravlax

cucumber, yoghurt dressing, avocado puree | £8.00

English Asparagus (V)

Seasonal salad, cheddar & chive mayonnaise, hazelnuts | £7.50

TO SHARE...

Baked Camembert (V)

rosemary & thyme, apricot chutney, breads & crostini | £15.00

MAINS

Slow Cooked Beef Brisket

red wine jus, spring greens, mashed potato | £17

Seabass Fillet

prawn butter sauce, fennel, asparagus, mashed potatoes | £18

Lamb Rump

minted lamb sauce, charred baby gem, pea puree, roasted new potatoes | £22 (*£4)

Fish Pie

classic fish pie sauce, lightly smoked haddock, mash potato topping | £18

Beer Battered Haddock

hand cut chips, crushed peas, tartare sauce | £17

Mushroom Stroganoff (V)

soft polenta, cep powder, spring onion | £15

Pappardelle Pasta (V)

basil pesto, cherry tomatoes, toasted pine nuts | £14

Add grilled chicken supreme £17

Sunday Roast

available every Sunday with traditional trimmings | £17

FROM THE GRILL

all served with hand cut chips, grilled flat mushroom, mixed leaves and a choice of... peppercorn sauce | blue cheese sauce | red wine jus | chilli & herb butter |

Grilled Chicken Supreme | £15

8oz Fillet Steak | £29.00 (*£10)

8oz Sirloin Steak | £24.00 (*£5)

28oz Chateaubriand to Share

carved double fillet, the most tender cut of meat | £62.00 (*£14pp)

PIZZAS

Margherita £12

mushrooms, fresh basil, mozzarella

Bianco £13

mushrooms, garlic, blue cheese, parmesan, truffle oil

Pepperoni £12

tomato sauce, pepperoni, chilli oil, mozzarella

SIDES

£3.75 each (*£3.75)

Hand cut Chips | Mashed Potato

House Salad | Spring Greens

SWEETS

Chocolate Delice

cornflakes, sour cherries compote, clotted cream ice cream | £7.50

Rhubarb, Strawberry and Apple Crumble

crème anglaise | £6.50

English Garden

*chocolate soil, lavender meringue, seasonal berries,
chocolate & basil sorbet | £7.00*

Mascarpone Mousse

candied nuts, poached apricots, pistachio ice-cream | £7.50

Sticky Toffee Pudding

toffee sauce, vanilla ice cream | £7

Affogato

espresso over vanilla ice cream | £5

Local Ice Cream or Sorbet Selection

*ask your waiter for today's flavours
£1.75 per scoop*

Hillthwaite Cheese Board

*Wensleydale Cranberry, Eden Valley Brie, Cumbrian Cheddar,
Hootenanny, Blacksticks Blue, crackers, Bramley
apple chutney, walnuts, honey and apple | £14 (*£6)*

*Everything on our menu is carefully prepared in house by our kitchen brigade,
with the majority of all our ingredients being sourced from local Cumbrian suppliers*



HILLTHWAITE
WINDERMERE