

# HILLTHWAITE

## W I N D E R M E R E

DINNER MENU | SERVED 6.00pm – 8.30pm

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

### A nibble while you decide...

#### Scottish Smoked Salmon

*celeriac remoulade, apple* | £4.75

#### Prosciutto and Mozzarella

*cantaloupe melon* | £4.75

### STARTERS

#### Chef's Soup of the Day

*bread and butter* | £5.50

#### Chicken Liver Parfait

*Bramley apple chutney, toasted sourdough* | £7.00

#### Mackerel Fillet

*beetroot tartare, horseradish aioli* | £8.00

#### Crispy Lamb Belly

*spiced plum, butter bean, paprika oil* | £7.50

#### Button Mushrooms on Toast (V)

*mushroom butter, cured egg yolk* | £7.00

#### Morecambe Bay Shrimps

*toasted English muffin* | £10 (\*£2.50)

#### Red Wine Poached Pear (V)

*Autumn salad, Roquefort cheese, hazelnuts* | £7.00

**Available as a Main £13**

### TO SHARE...

#### Baked Camembert (V)

*rosemary & thyme, Bramley apple chutney,*

*bread & crostini* | £14.50

### MAINS

#### Steak and Ale Pie

*Autumn roots, and a choice of creamed potatoes*

*or hand cut chips* | £16

#### Cod Loin

*potato cake, creamed leeks & peas, crispy bacon* | £18

#### Slow Cooked Beef Brisket

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

#### Lamb Rump

*braised red cabbage, crispy onions, rosti potato,*

*minted lamb jus* | £20 (\*£4)

#### Seabass Fillet

*cider & saffron cream, mussels, greens, mashed potato* | £17

#### Beer Battered Haddock

*hand cut chips, crushed peas, tartare sauce* | £16

#### Stuffed Flat Mushrooms (V)

*mushroom ragout, celeriac remoulade, toasted walnuts,*

*blue cheese sauce* | £15

#### Pappardelle Pasta (V)

*salsa Verde sauce, cherry tomatoes, toasted pine nuts* | £14

**Add grilled chicken supreme** £17

### FROM THE GRILL

*all served with hand cut chips, grilled flat mushroom,*

*watercress salad and a choice of: peppercorn sauce | blue*

*cheese sauce | red wine jus | chilli & herb butter | béarnaise*

#### Grilled Chicken Supreme | £15

#### 8oz Fillet Steak | £29.00 (\*£10)

#### 8oz Sirloin Steak | £23.00 (\*£5)

#### 28oz Chateaubriand to Share

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

#### Hillthwaite Steak Burger

*traditional trimmings, onion jam, hand cut chips* | £15

### PIZZAS

#### Margherita £11

*tomato sauce, basil, mozzarella*

#### Prosciutto Con Grana £13

*tomato sauce, prosciutto, rocket, Grana Padana*

#### Pepperoni £12

*tomato sauce, pepperoni, chilli oil, mozzarella*

#### Salsiccia Con Fennoccio £12

*tomato sauce, pork sausage, fennel, blue cheese*

### SIDES

£3.75 each (\*£3.75)

| Hand cut Chips | Autumn Root Vegetables | Green Salad | Braised Red Cabbage | Mashed Potato

## SWEETS

**Blackberry & Apple Crumble** £6.50

*crème anglaise*

**Chocolate Brownie** £7

*warm chocolate sauce, hazelnut ice-cream*

**Autumn Mess** £6.50

*Autumn fruits, whipped cream, lemon curd, meringue*

**Plum Frangipane** £7

*salted caramel sauce, yoghurt sorbet*

**Sticky Toffee Pudding** £7

*toffee sauce, vanilla ice cream*

**Affogato** £5

*espresso over vanilla ice cream*

**Local Ice Cream or Sorbet Selection**

*vanilla, chocolate, strawberry, hazelnut...*

*£1.75 per scoop*

**Hillthwaite Cheese Board** £13 (\*£6)

*Wensleydale Cranberry, Eden Valley Brie, Cumbrian Cheddar, Hootenanny, Blacksticks Blue*

*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