

# BRUNCH THRU TO LUNCH MENU

Each day from  
10.30am until 2.00pm  
we serve our  
**Brunch Through  
to Lunch Menu**  
throughout the Hotel's  
ground floor, once you have  
decided what you would like  
please order at the Hotel Bar.

## HOME MADE SOUPS OF THE DAY

<b>Fresh Tomato and Tarragon</b>	<b>£5.35</b>
<b>Homemade Mushroom &amp; Blue Cheese</b>	<b>£5.35</b>
<b>Daily Special</b>	<b>£5.35</b>

All served with a warm roll and butter

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<b>Homemade Chicken Liver Paté</b>	<b>£5.95</b>
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Served with sliced toasted brioche, apple chutney

<b>Trio of Fresh Melon</b>	<b>£5.65</b>
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A colourful plate of fanned, pearled and sliced seasonal melon arranged around orange sorbet with a trio of fruits

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## TRADITIONAL SANDWICHES & BAGUETTES

All Sandwiches are served with crisps and dressed leaves

<b>White or Brown</b>	<b>£5.75</b>
<b>Baguettes White or Brown</b>	<b>£6.75</b>

### **Tuna and Mayonnaise**

With cracked black Pepper and a hint of lemon

### **Succulent North Atlantic Prawns**

In a Marie-rose sauce finished with a dash of lemon and Lea & Perrins sauce

### **Egg Mayonnaise**

Cumbrian hen eggs boiled and mixed with mayonnaise with a touch of salt and pepper

### **Lakeland Roast Chicken**

With sage and onion stuffing

### **Local Mature Cheddar Cheese**

Served with Hawkshead Chutney

### **Topside of Cumbrian Fell Bred Roast Beef**

Thinly sliced and served with a pot of Horseradish

### **Wigton Sweet Baked Home Cooked Ham**

Served with a Lakeland Piccalilli

**Why not add a portion of Chips for £2.95**



## LIGHT BITES JACKET POTATOES

All served with dressed green leaves and a rosette of butter

Choose from fillings below:

**Fruity Chicken Curry with Mango Chutney** £6.95

**Tuna with Mayonnaise** £6.95

**Prawn with Marie Rose** £6.95

**Mature Cheddar and Fruit Chutney** £6.95

**Mature Cheddar Cheese and Baked Beans** £6.95

**Potato Wedges** £5.95

Cooked to order and served with a chilli dip and garlic mayonnaise

**Four Slices of Garlic Bread** £3.95

Crisp toasted cooked to order garlic bread

**Four Slices Cheese Glazed Garlic Bread** £4.95

Crisp toasted cooked to order garlic bread, glazed with local cheese


**Cumbrian Meat Platter** £9.95

Fellbred Cumbrian Roast Beef and Wharton's of Wigton Honey Glazed Cumbrian Ham, served with Roquette, Red Chard leaves, crunchy coleslaw, Hawkshead Plum and Apple Chutney and a mini locally baked Hovis Loaf

**Seafood Plate** £10.95

Crispy Cod Goujons, Golden Breaded Scampi, Oven Baked Garlic Prawns, finished with homemade tartare sauce, lemon and wholemeal bread and butter

**Please place your order at the bar.  
Thank you.**



## TRADITIONAL & COMFORT FOOD

### **Crispy Beer Battered Fylde Coast Haddock Fillet** £12.95

Finished with a bucket of chunky chips, garden peas and homemade tartare sauce

### **Udales Cumberland Ring** £12.65

A tasty Cumberland sausage, crispy grilled, then served on a buttery mash potato, and finished with a sweet onion gravy

### **Homemade Lasagne** £11.95

Made with the finest Cumbrian Fellbred Mince Beef cooked in our own special ragu sauce, layered with rich local cheese sauce and pasta, topped with a crisp parmesan crust and served with garlic bread and green leaves

### **Homemade Lakeland Beefburger** £12.95

Prepared from 100% locally sourced beef, with herbs, garlic and red onions, then served on a toasted brioche roll, dressed with mixed leaves and gherkins and a chutney, served with French fries, Add Bacon, Stilton or Mature Cheddar to really finish it off for just £1.00 each extra


### **Honey Roast Cumberland Ham & Eggs** £11.95

Chilled slices of home baked ham, flavoured with honey and brown sugar, topped with two fried eggs and served with local apple chutney, finished with chunky chips or French fries or new potatoes

### **Linguine Positano** £10.95

Fine Pasta cooked in a creamy garlic sundried cherry tomato sauce, finished with a parmesan crust

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Thank you.**



## SEASONAL SALADS

### **Meat Salad**

**£11.95**

Prime cold Roast Beef and sweet Baked Ham.

### **Seafood Salad**

**£11.95**

Prawns and Marie Rose Pot and Smoked Mackerel


### **Cheese Salad**

**£11.95**

Mature Cheddar Cheese, Red Leicester and Chutney

All salads come with a mixed leaf, tomato, homemade coleslaw, potato salad, cucumber, onion, piccallili pot, boiled egg and balsamic dressing

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## DESSERTS

**Sugar Crisp Meringue Nest** £5.35

Filled with sweet whipped Chantilly cream, vanilla apricots, sliced strawberries and a raspberry glaze

**Fresh Fruit Salad Coup** £5.25

Finished with berries, fresh mint and whipped cream

**Chocolate Pannacotta** £5.65

Dark chocolate and orange pannacotta, glazed with chocolate sauce and finished with a pot of Lakeland cream

**'Daves' Homemade Sticky Toffee Pudding** £5.65

Freshly baked to 'Daves recipe our pastry guy' finished with a sticky sauce and a mini churn of custard or cream

**Homemade Apple Crumble** £5.65

Cinnamon flavoured sweet apple puree dotted with raspberries and topped with a crunchy crumble, served with a mini churn of custard or cream

**Locally Sourced South Lakes  
and North Lancashire Cheese Board** £8.50

Kendal Creamy, Longridge Blackstick Blue and Smoked Cumberland Cheese

**Traditional English Cheese Board** £6.50


Traditional Mature White Cheddar, Blue Veined Stilton, Red Leicester

**Selection of English Lakes Dairy Ice Cream**

Vanilla, Strawberry, Chocolate, Raspberry Ripple or Toffee Fudge. Served with a crisp wafer and sugar curl

**1 Scoop £2.25   2 Scoops £3.25   3 Scoops £4.50**

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## COFFEES & TEAS

<b>Pot of Indian Tea (per person)</b>	<b>£2.45</b>
<b>Speciality Tea (per person)</b>	<b>£2.45</b>
<b>Farrers of Kendal Coffee Cafetiere (per person)</b>	<b>£2.95</b>
<b>Cappuccino/Latte</b>	<b>£2.95</b>
<b>Espresso</b>	<b>£1.95</b>

## LIQUEUR COFFEES

from £7.95

### **Amaretto**

Amaretto is a sweet, almond flavoured liqueur of Italian origin dating back to 1525, made from a base of apricots and almonds, with added spices and flavours.

### **Cointreau**

A brand of triple sec liqueur, with an orange flavour, produced in Angers in North West France with the company still being owned by the Cointreau family. Cointreau sources its bitter oranges from all over the world, usually Spain, Brazil and Saint-Raphael in Haiti.

### **Drambuie**

A honey and herb flavoured golden scotch whisky liqueur, made from aged malt whisky, heather honey and a secret blend of spices, produced in Broxburn, Scotland.

### **Tia Maria**

A Coffee liqueur made originally in Jamaica using Jamaican coffee beans, cane spirit, vanilla and sugar.

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