

·BOUTIQUE HOTEL·

# ROTHAY MANOR

·RESTAURANT·

## A LA CARTE MENU

3 course - £79 per person

*Chef's snack*

*Homemade bread & Amuse Bouche*

### TO START

Glazed Herdwick lamb shoulder - wild garlic, crispy potato

Duck liver parfait - rhubarb, pistachio

Loch Duart salmon cannelloni - Cartmel Valley smoked butter sauce

Pan-fried Orkney Scallop - celeriac, fresh apple, truffle butter sauce

Beer-braised beetroot - beetroot glazed goats cheese, crispy filo (v)

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

### MAINS

Cumbrian beef - filet, glazed shortrib, rosti, carrot, sauce bordelaise

Spring chicken - breast & terrine, morel, alliums. pommes anna, chicken & allium sauce

Lemon Sole - crab ravioli, salsify, broccoli, chervil sauce

Pan-roasted Cod - Cumbrian pancetta, Wye-valley asparagus, cider butter sauce

Caramelized Onion Tart - confit garlic & almond, thyme sauce (v)

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

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

Lyth Valley damson - milk chocolate mousse, tonka bean ice cream  
(*Domaine Lafage, Maury, £10*)

Rhubarb - Madagascar vanilla baked custard, poached rhubarb, mini doughnut,  
spiced sable, muscovado ice cream  
(*Royal Tokaji 5 Puttonyos £22*)

Citrus tart - meringue, candied mandarin, yoghurt sorbet  
(*Domaine des Baumard Coteaux du Layen Carte d'Or £12.50*)

Lyth Valley pear - white chocolate, frangipane, vanilla ice cream  
(*Quinta do Portal, White Port £7.50*)

Peanut parfait - Sticky toffee pudding, banana compote, rum espuma,  
salted caramel ice cream  
(*Royal Tokaji 5 Puttonyos £22*)

Selection of 3 British cheeses - served with breads, crackers & chutney  
Supplement £9  
(*Tasting of Quinto do Portal Port £15*)

## CHEESE COURSE

A selection of British cheese served with breads, crackers & chutney  
£18

Farrer's Coffee/Jing loose leaf Tea & Petit Fours £6.50

How about a little after-dinner tippie?

Espresso Martini £11.50  
Brandy Alexander £11.50

or ask to see our drinks menu