BOUTIQUE HOTEL.

ROTHAY MANOR

RESTAURANT.

SUNDAY LUNCH

3 course - £42.50 per person 2 course - £36.50 per person

TO START

Duck liver parfait - rhubarb, pistachio

Cannelloni - salmon, celeriac, smoked butter sauce

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

Leek & Potato soup (v)

MAINS

Roast Rump of Pork - roast potatoes, Yorkshire pudding, seasonal vegetables, pork jus

Roast Cumbrian Sirloin of Beef - roast potatoes, Yorkshire pudding, seasonal vegetables, beef jus

Lemon Sole - salsify, brocolli, chervil sauce

Caramelised Onion Tart - confit garlic & almond, thyme 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

.BOUTIQUE HOTEL.

ROTHAY MANOR

RESTAURANT.

TO FINISH

Citrus tart - meringue, candied mandarin, yoghurt sorbet

Lyth Valley damson - milk chocolate mousse, tonka bean ice cream

Peanut parfait - Sticky toffee pudding, banana compote, rum espuma, salted caramel ice cream

Selection of British cheeses - served with breads, crackers & chutney Supplement $\pounds 5$

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