

# ROWAN



## SNACKS

- Marinated mixed olives £6
- Charcuterie by the Cumbria Salami Co. £6
- Smoked Torpenhow cheese croquettes £6
- Honey, sesame and soy glazed pork belly £7.50

## STARTERS

- Chargrilled English asparagus, crispy Martindale duck egg, wild garlic, potato £14
- Isle of Wight tomato salad, burrata, pesto, aged balsamic £13.50
- Maple & cider glazed pork cheek, Cumbrian Guanciale, peas, Doddingtons cheese £15
- Cured chalk stream trout, cucumber & dill aioli, pickled cucumber, Exmoor caviar, radish £14
- Dressed Ulverston crab, brioche, chilli, spring onion, coriander £17.50
- Rothay Manor steak tartare, Lakes Brew Co best bitter, crisp potato, egg yolk, beer pickled onion £19

## MAINS

- BBQ lamb rump, spiced shoulder, smoked aubergine, saffron potato, harissa jam £35
- Roasted cod, Cumbrian 'Nduja, gremolata, broad beans, Solway shrimp £33
- Duo of pork fillet and belly, cabbage & bacon, apricot chutney £32
- Pea & marjoram risotto, smoked ricotta, courgettes, preserved lemon £24
- Day boat fish caught by local fisherman Christopher Sanders £MKT
- Wild mushroom tart, vegetarian Parmesan, mushroom foam, chicory & watercress salad £24
- Beef sharing board - roasted rib, stuffed bone marrow, beer braised short rib, shallot & roasted garlic sauce, green veg, duck fat chips, watercress salad £110

## SIDES

- Jersey Royals, herbed butter £7
- French Fries £6 / Duck fat Pomme Anna chips £8
- Charred tenderstem broccoli, pine nuts, lemon dressing £7
- Peas, lettuce and bacon £7
- House salad £6

*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.*