

FOOD *at* T S H

HOTEL & RESTAURANT

INNOVATIVE MENUS, fresh ideas and the desire to create food that get guests coming back for more, is Head Chef Jack Bradley's aim.

'I like to take the best of local, seasonal produce and prepare it in a modern, exciting way. I hope that my personality will show through my food, which sometimes may involve unusual ingredients and which is designed to create visually appealing, tasty dishes'

Guests with **FOOD ALLERGIES OR INTOLERANCES** should ask for advice about the ingredients contained in each dish

Awarded Two Restaurant Rosettes
by the AA hotel inspectors since 2004,
in recognition of culinary excellence

ENJOY THE SEASONS MOST EXCITING FLAVOURS

A new season, a new menu, new flavours to taste and inspire. The artisan breads are made from flour milled at Little Salkeld Watermill, the only fully operational mill in Cumbria. The angelica ice cream is made from the plants growing in one of the garden borders, deliciously subtle!

TASTE & ENJOY

STARTERS

B E E F

dry-aged beef tartare, wild garlic, miso cured egg yolk, caviar, rocket

M O N K F I S H

seared tail, Wye Valley asparagus shavings, rapeseed oil mayonnaise, salt & vinegar chicken skin, toasted hazelnuts, asparagus and sour cream dressing

R A B B I T

loin of wild Cumbrian rabbit, confit leg, pickled celery, celery juice, buttermilk dressing, lardo, baby chard

H I S P I

scorched hispi cabbage, toasted sunflower seed paste, pickled turnip, black garlic oil, radish

C O D

roasted cod cheeks, purple sprouting broccoli, preserved lemon, nettle oil

MAINS

D U C K

Goosnargh duck breast, spring cabbage heart cooked in duck fat, duck black pudding, duck ham crisp, pearl barley

B R I L L

seared Cornish brill, squid ink gnocchi, hung yoghurt, spinach and beurre noisette purée, sea vegetables

P O R K

Cumbrian pork loin and cheek, smoked almonds, rye salt-baked carrot, foraged salsa verde, freekeh

L A M B

roasted rump, fennel and potato purée, Ragstone, samphire, dill

S E A W E E D

potato and seaweed terrine, charred leeks, Innes Brick custard, seaweed mayonnaise, sea purslane

DESSERTS

C H O C O L A T E

dark chocolate mousse, meadowsweet curd and jelly, goat's milk granita, muscovado tuile

W E S T M O R L A N D P E P P E R C A K E

warm parkin, raisins poached in Java long pepper, Espelette pepper jelly, ginger granita, raisin parfait

P U L L E T E G G

waffle and custard, vanilla and brown butter ice-cream, marmite caramel, feuilletine

R H U B A R B

rhubarb granita, fennel tartare, angelica ice cream, yoghurt tuile, bronze fennel

C H E E S E

regional farmhouse selection, roasted walnuts, celery and TSH own recipe chutney

*For a truly delicious end to your meal, choose a
TASTER DESSERT WINE or glass of **PORT**
to accompany your dessert or cheese, see over*

TO END

cafetière, cappuccino, or espresso coffee, a selection of teas and infusions served with dark chocolate caraques: £4.50

MENU	2-COURSE £35	3-COURSE £45
	COMPLIMENTARY CANAPES	
	ARTISAN BREADS	HAND-CHURNED BUTTER
