

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 chefs have also been foraging the local hedgerows for tasty treats such as meadowsweet, a member of the Rose family and noted by Elizabeth I for its therapeutic properties

TASTE & ENJOY

STARTERS

VENISON

tartare of venison, unripe redcurrants, sourdough seasoned with currant leaf, white currant vinegar, aged bone marrow, turnips

CRAB

white crab, brown crab emulsion, smoked cucumber, green apple, avocado mousse

QUAIL

quail roasted on the crown, duck fat brioche, apricot and earl grey compote, cured foie gras, bacon & egg

POTATO SALAD

hay-baked new potato, hay infused potato cream, meadowsweet salad cream, pickled elderflower, ground elder, shallots

MONKFISH

monkfish cured in seaweed, crispy brawn, aged pork fat, sweet pickled onion, rhubarb vinegar, burnt cream

MAINS

DUCK

Goosnargh duck breast, charred sweetcorn, pickled cherry, smoked summer beetroot, puffed spelt, jus gras

TURBOT

line-caught turbot, pickled mussels, chanterelles, broccoli *risotto*, mussel velouté

BEEF

flat iron steak, leek purée, leeks cooked in whey, oyster mayonnaise, braised oxtail, potato cooked in bone marrow, watercress

HOGGET

Herdwick hogget loin and belly, smoked barley, salt baked celeriac, onions cooked in onion juice, kale

CARROT

heritage carrots, carrot ketchup, hung yoghurt, smoked almonds, braised rye, wood sorrel

DESSERTS

FIG

fig leaf mousse, fig leaf jelly, woodruff ice cream, fig leaf honey cake, caramelised fig

CHOCOLATE

bitter chocolate mousse, hazelnut praline parfait, toasted hazelnuts, wild mint, unpasteurised milk ice cream

BLUEBERRY

English blueberries dressed in Douglas Fir oil, blueberry and Douglas Fir mousse, cultured ice cream, ground elder granita

BLACKBERRY

wild blackberry tart, duck egg custard, elderflower honey ice cream, caramel

CHEESE

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
