

# 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 & cherry blossom ice creams & the flowering currant granita are all made from plants growing in the garden borders. The chefs have also been foraging the local hedgerows for tasty treats & have even found an appetizing way of using nettles!

### TASTE & ENJOY

## STARTERS

### BEEF

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

### MONKFISH

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

### RABBIT

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

### TOMATO

heritage tomato salad, burrata, larch roses, pickled rose petals, dill

### COD

loin of cod cured in soy, new season peas, oyster mayonnaise, nettle snow

## MAINS

### CHICKEN

Cumbrian chicken breast and wing, grains cooked in marmite, baby turnip shavings, lettuce heart cooked in wild garlic, wild garlic hollandaise

### BRILL

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

### PORK

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

### LAMB

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

### SEAWEED

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

## DESSERTS

### CHOCOLATE

smoked chocolate mousse, gorse flower cake and syrup, cherry blossom ice cream, toasted pistachios

### WESTMORLAND COUNTRYSIDE

caramelised artichokes, mead granita, gingerbread, bronze fennel, muscovado tuile

### STRAWBERRY

strawberry tart, sorrel curd, sour cream jelly, toasted almonds, salt caramel

### FLOWERS & HERBS

flowering currant granita, angelica ice cream, yoghurt mousse, buckwheat praline, wood sorrel

### CHEESE

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

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*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*

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### TO END

cafetière, cappuccino, or espresso coffee, a selection of teas and infusions

served with dark chocolate caraques: £4.50

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<b>MENU</b>	<b>2-COURSE £35</b>	<b>3-COURSE £45</b>
	<b>COMPLIMENTARY CANAPES</b>	
	<b>ARTISAN BREADS</b>	<b>HAND-CHURNED BUTTER</b>

TEMPLE  
SOWERBY  
HOUSE

HOTEL & RESTAURANT

Summer 2017



SAMPLE  
TASTING MENU  
with  
MATCHED WINES

MENU £ 65 pp  
WINES £ 18.50 pp



TEMPLE SOWERBY HOUSE  
HOTEL & RESTAURANT  
[www.templeowerby.com](http://www.templeowerby.com)

M E N U

Selection of Canapés

T O M A T O

heritage tomato salad, one day curd,  
pickled rose petals, dill

*Verdejo Torrenava 2015, Rueda, Spain 125ml*

E G G

pullet egg cooked at 63c, duck ham, grains, nettle  
purée, bittercress



M O N K F I S H

seared monkfish tail, salt and vinegar chicken skin, Wye  
valley asparagus, toasted hazelnuts, rapeseed oil  
mayonnaise, sour cream

*Viognier Reserva 2015, Casa Silva,  
Colchagua Valley, Chile 100ml*



B E E F

charred beef rump, new season peas,  
pressed Jersey Royals, mushroom purée,  
oyster mayonnaise, oyster leaf

*Le Sabounet, Roger Sabon, Rhone Valley 125ml*



S P R U C E

spruce juice and our sour cream ripple  
ice cream, honey wafer

*Muscat de Rivesaltes, Vin des Noces 2012  
France 50ml*

S T R A W B E R R Y

strawberry tartare, toasted buckwheat,  
poached rhubarb and rhubarb granita,  
wood sorrel