

FOOD AT T S H

HOTEL & RESTAURANT

THE TEAM at TSH create menus in a contemporary style using the very best of seasonal, local and when available, garden-grown produce. Choosing the best ingredients is at the heart of all the dishes Head Chef **DANIEL** and his second, **ALEX**, prepare whilst taking inspiration from the best traditions of British and classical French cooking as well as incorporating Mediterranean flavours and Eastern influences.

The superb range of local produce includes lamb, beef, pork & game, sustainable seafood & regionally produced cheeses.

Each main course dish incorporates an individual selection of vegetables chosen to complement the flavours. If you would prefer any of the dishes prepared more simply, please ask.

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

**Awarded Two AA Rosettes since 2004
in recognition of the consistent
quality and imagination of our menus**

FLAVOURS OF SPRING

Seasonal dishes for Spring include venison sourced from the Eden Valley, here matched with bitter chocolate, definitely a match made in heaven! The chefs collect the wild garlic for the lamb dish from the banks of the Crowdundle at Acorn Bank. Do try the delicious carrot pudding, with a typical TSH twist. **ENJOY!**

2-courses £33 3-courses £43

STARTERS

C R A B

crab and watercress mousse, white crab salad, bloody Mary sorbet, charred sweet pimento crostini

P O R K

confit pig cheek, rustic pea pudding, crispy slow-cooked hen's yolk, raisin purée

G O A T S C H E E S E

baked goats cheese royale, beetroot elements, scorched oranges, rocket

M A C K E R E L

flamed fillet, mackerel and cream cheese pâté, pickled cucumber, mustard egg white foam, rye bread

P I G E O N

seared breast of wood pigeon, served warm with confit pigeon and duck leg, pickled cherries, green peppercorn sauce, pistachio toast

MAINS

C H I C K E N

confit chicken and apricot terrine, potato & duxelle, smoked mushrooms, chicken & foie gras, croques, tarragon jus

V E N I S O N

roasted topside and patty, cauliflower textures, truffled bitter chocolate soil, chocolate flavoured jus

C O D

paper-fried loin of Atlantic line-caught cod, sepias, whole roasted tomato, red pepper coulis, saffron aioli, coriander oil

L A M B

roasted rump & slow-cooked shoulder of Cumbrian lamb, parmesan & wild garlic dauphines, elements of wild garlic, lamb jus

P A S T A

panéed pressing of penne with broccoli, blue cheese and walnuts, seasonal vegetables and herb dressing

B E E F

seared sirloin, sticky ox-tail & caraway fritter, sour cabbage & carrot, horseradish mash, braising juices

DESSERTS

C H O C O L A T E

délice of dark chocolate, hazelnut textures, buttermilk sorbet

T R O P I C A L

vanilla and treacle glazed pineapple, toasted coconut marshmallow, piña colada sorbet

C A R R O T C A K E

individual cake with sweet carrot, carrot sorbet, cream cheese ice cream, seeded walnut granola

L E M O N M E R I N G U E

set lemon curd, soft and crispy meringues, pine nut crumb, tea jelly, lemon and meringue ice cream

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, try a
TASTER DESSERT WINE or glass of **PORT**
to accompany your dessert or cheese
- detailed overleaf -*

T O E N D

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