

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. Hogget is sheep between one and two years of age, the meat of which tends to have a darker red colour than that from a younger lamb and also to have a slightly richer flavour.

TASTE & ENJOY

STARTERS

VENISON

carpaccio of Eden Valley venison,
salt-baked celeriac, smoked yoghurt,
salted damson, cured bone marrow, juniper

CRAB

Cornish crab, artichokes cooked in crab oil,
apple pickled in elderflower vinegar,
chicken skin and chicken sauce

SQUASH

roasted heritage squash, red cabbage purée,
kale, pickled walnuts, garden capers

MONKFISH

roasted monkfish tail, mussel broth,
caramelised potato purée, sorrel, caviar

MAINS

PHEASANT

roasted breast of Cumbrian pheasant with
confit leg tart, kohlrabi gratin, chanterelles,
albufera sauce, yuzu

COD

poached cod loin wrapped in seaweed, oyster and
potato terrine, broccoli *risotto*, oyster dashi cream

HOGGET

loin of Herdwick hogget with sticky hogget belly,
caramelised turnip, onions cooked in onion juice,
violet mustard

BETROOT

heritage beetroot in coal oil, pickled elderberries,
smoked elderberry ketchup, caper granola,
mint buttermilk dressing

DESSERTS

APPLE and HAY

confit of Cox apple in toasted hay oil,
hay-smoked honey ice cream,
meadowsweet mousse, frozen cox apple ice

CHOCOLATE

bitter chocolate Chantilly, Douglas Fir marshmallow,
blueberries in Douglas Fir oil, cultured ice cream

QUINCE

terrine and sorbet, conference pear,
candied hazelnut and hazelnut cream

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