



## BITES

RAW HERITAGE VEGETABLES **V** £6.00    FOCACCIA **V** £5.50  
House dip    Balsamic oil or butter

## STARTERS

PAN-FRIED SCALLOPS **GF** £15.00    MOULES MARINIÈRE £10.00  
Black pudding, apple and watercress    Mussels cooked in white wine and cream, seasoned with parsley

TWICE BAKED CHEESE SOUFFLÉ **V** £9.95    BURRATA WITH BROAD BEAN PESTO **V** £12.00  
Cream sauce, mature cheddar cheese    Basil, preserved lemon and confit almonds

POTATO & TRUFFLE SOUP **V** £8.50    CUMBRIAN WILD BOAR SCOTCH EGG £12.00  
Wild garlic pesto, crispy potato    Apple, date and tamarind ketchup

## MAINS

BEETROOT & GOAT'S CHEESE TORTELLONI **V** £19.00    HERB CRUSTED COD **GFA** £25.00  
Walnut pangrattato, red vein sorrel    Chorizo, tomatoes, chickpeas, white beans

ROAST SALMON £25.00    MOULES MARINIÈRE £20.00  
Jersey royals, purple sprouting broccoli, sauce vierge    Mussels cooked in white wine and cream, seasoned with parsley

## ROASTS

ALL SERVED WITH ROASTED ROOT VEGETABLES, POTATOES,  
SEASONAL GREENS, CAULIFLOWER CHEESE AND GRAVY

BEEF SIRLOIN £21.00    SLOW-COOKED LAMB SHOULDER £19.00  
Yorkshire pudding, horseradish sauce    Mint sauce, red wine jus

CHICKEN £18.00    ROOT VEGETABLE WELLINGTON **VG** £18.00  
Sage and onion stuffing, bread sauce    Butternut squash purée, onion gravy

## SIDES

BUTTERED KALE **V,GF** £6.00    TRUFFLED THIN CUT CHIPS **V** £6.00

GLAZED CARROTS **V,GF** £6.00    CAULIFLOWER CHEESE £6.00  
Star anise    Cream sauce, aged cheddar, Parmesan

ROAST POTATOES **V** £6.00    PURPLE SPROUTING BROCCOLI **V,GF** £6.00  
Thyme salt    Toasted almonds

EXTRA YORKSHIRE PUDDING **V** £1.50    PIGS IN BLANKETS £4.00

**V** vegetarian • **GF** gluten-free • **GFA** gluten-free available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

# Rothay Garden

H O T E L   G R A S M E R E

