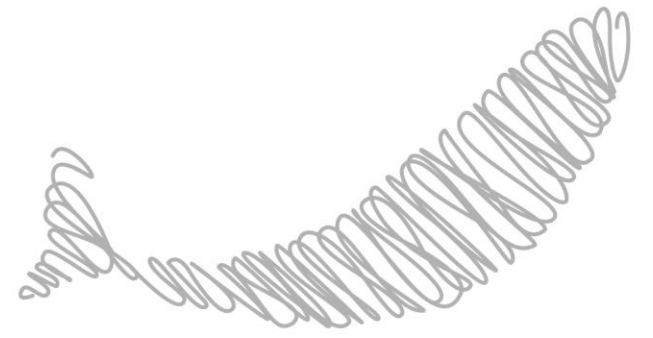


Derwent Restaurant Menu



STARTERS

Butternut Squash Soup, Cheese Toastie, Wild Mushrooms	£5.50
Gin and Tonic Cured Salmon	£11.00
Cheese and Spring Onion Soufflé, Crispy Onions, Chives	£9.00
Chargrilled Romanesco Salad	£6.00
Crispy Oysters, Vegetable Salad, Citrus Mayonnaise	£10.50
Terrine of Chicken and Smoked Ham, Pickled Mushrooms, Honey Dressing	£8.00
Roasted Baby Beetroots, Hazelnuts, Blue Cheese and Mustard	£7.00
Crab Salad, Apple, Cucumber, Lemon Balm, Herb Mayonnaise	£9.50

MAIN COURSES

Fillet Steak, Shallot Marmalade, Celeriac Puree, Essence of Port,	£28.00
Chateaubriand, Béarnaise Sauce, Confit Tomato, Flat Mushrooms, Fine Beans <i>For residents on a dinner, bed and breakfast rate there will be a supplement of £5.00 per person</i>	for two £60.00
Loin of Lamb, Parmesan Risotto, Roasted Shallots, Pan Juices	£19.50
Crispy Belly Pork with Black Pudding, Celeriac Remoulade, Apple Puree, Creamed Potatoes	£17.00
Poached Skrei Cod, Curried Cauliflower Puree, pickled Radish, Griddled Potatoes	£18.00
Seabass, Rosti Potato, Roast Squash, Coriander and Vanilla Sauce	£18.00
Chicken Caesar Salad Croquettes, Caesar Dressing, Cos Lettuce, Lettuce Vinaigrette	£17.00
Roasted Red Pepper Polenta, Red Pepper Puree, Green Beans	£16.00

DESSERTS

Peanut, Caramelized Banana, Sorbet and Banana Cake	£7.00
Dark Chocolate and Kendal Mint Delice, Brandy Snap Tuille	£7.00
Irish Coffee Mousse, Soft Whisky Cookie	£6.00
Sticky Toffee Pudding, Butterscotch Sauce, Date Puree, Vanilla Ice Cream	£7.00
Passion Fruit Artic Roll, Pistachio Meringue	£6.00
Rhubarb and Ginger Syllabub, Flapjack Fingers, Rhubarb and Gin Ice Cream	£6.00
Farmhouse Cheeses, served with Water Biscuits, Apple, Grapes, Celery and Chutney	£10.00