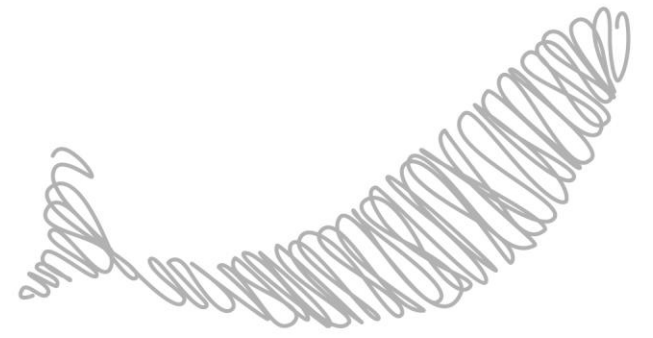


Derwent Restaurant Menu



STARTERS

Watercress soup, crème fraiche, chive oil	£5.00
Pea and broad bean Scotch egg, sesame seeds, shallot salad	£6.25
Grilled skewered mackerel with piccalilli	£5.95
Shellfish cocktail, Lakes Whisky sauce	£11.00
Rare beef fillet tataki with onion ponzu and garlic crisps	£9.50
Grilled courgette and buffalo mozzarella, basil, chilli and lemon dressing	£5.95
Peach salad with curry pecans and honey vinaigrette	£5.95
Venison cannelloni with kale, parmesan and wild mushrooms	£10.00

MAIN COURSES

Sole meuniere with peas, parsley, chives and new potatoes	£19.50
Fillet of salmon with braised lettuce, potatoes, samphire and crayfish	£18.95
Chateaubriand, béarnaise sauce, confit tomato, fat chips, beans and mushrooms For Two	£60.00
Best end of new season lamb, herbs, beans, tomatoes and Parisienne potatoes	£23.00
Roasted cornfed chicken, sweetcorn fritters, wild mushrooms, pancetta	£18.95
Breast of duckling with roasted peaches, turnips and gratin potatoes	£20.00
Cumbrian fillet steak, tarragon mustard butter, watercress and shallot salad, fat chips	£27.00
Early summer risotto, Italian hard cheese	£16.00

DESSERTS

English Summer Pudding	£6.75
Gooseberry sponge, yoghurt and blueberry	£6.75
Kiwi fruit soufflé, strawberry ice cream	£8.00
Gingerbread amaretto chocolate tart, hazelnut ice cream	£6.75
Custard pannacotta, poached rhubarb, granola	£6.75
Peach melba with vanilla mousse, raspberry macaroon and raspberry sorbet	£6.95
Farmhouse cheeses, served with water biscuits, apples, grapes, celery and chutney	£9.95