

Trout Hotel

Desserts



Trout Hotel

Cockermouth

DESSERTS

Christmas pudding, brandy sauce	8.95
Baileys cheesecake, chocolate soil, baileys gel	8.95
Sticky toffee pudding, butterscotch sauce, date puree, vanilla ice cream	8.95
Vanilla crème Brulee, cranberry compote, biscotti biscuit, pistachio ice cream	8.95
Buttermilk pannacotta, clementine, tuile biscuit	8.95
Apple Crumble & Custard	8.95

ICE CREAM

Chocolate orange sundae, orange sorbet, chocolate ice cream, orange gel, chocolate sauce, chantilly cream, biscuit crumb	£9.00
Honeycomb Sundae Honeycomb ice cream, butterscotch sauce, chocolate brownie, toffee popcorn, chantilly cream V	£9.00
Vanilla ice cream drizzled with Barbadillo Pedro Ximenez	£7.00

Ice creams – honeycomb, vanilla, chocolate, strawberry V 3 scoops £5.50 or £2.00 per scoop

Homemade sorbets V 3 scoops £4.50 or £1.75 per scoop

CHEESE

Cheddar, Brie, Smoked Wensleydale, water biscuits, celery, apple, grapes, homemade chutney £12.00

LIQUEUR COFFEES- with floated cream

Derwent – Lakes Distillery THE ONE	8.50
Irish – Irish whiskey	8.50
Gaelic- Scotch whiskey	8.50
Calypso- Tia Maria	8.50

MINI DESSERT & COFFEE

Choose either:	
Salted caramel chocolate brownie	
Carrot cake, cream cheese frosting	
Mini mince pie, brandy cream	
Chocolate yule log	7.50

MINI DESSERT & SALTED

CARAMEL VODKA

Choose either:	
Salted caramel chocolate brownie	
Carrot cake, cream cheese frosting	
Mini mince pie, brandy cream	
Chocolate yule log	8.50

DESSERT WINE

Chateau Jany, Sauternes France 375ml	
50ml Bottle - 375ml	
5.50 35.00	

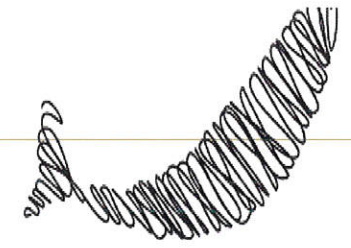
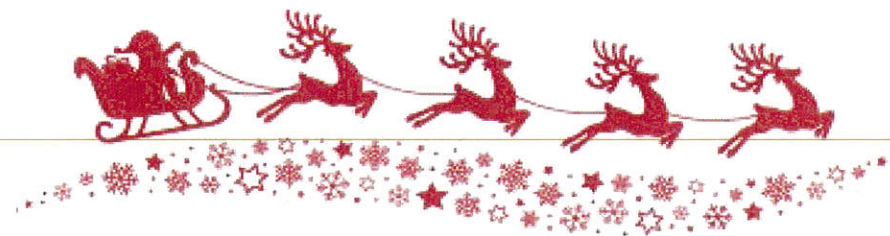
On the nose, the wine has notes of grapefruit and lemon but also dried fruits apricot and mango. In the mouth it is rich and velvety.

Clos Montblanc Late Harvest Garnacha Spain	
50ml Bottle - 375ml	
5.50 35.00	

Aromas of dried figs, prunes & black fruit jam on the nose with nutty notes on the palate.

*If you have any concerns relating to the allergens detailed below please speak to the restaurant manager prior to ordering: cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs. Due to normal kitchen operations we CANNOT GUARANTEE a 100% gluten-free environment. Our gluten-free products are cooked in a common kitchen with risks of gluten exposure. Our kitchen is not a GLUTEN/LACTOSE free environment

The Trout Hotel



STARTERS/ LITE BITES

Mixed olives	4.95
Soup of the day, malty seeded bread	7.95
Pig in blankets, honey mustard	8.75
Haggis scotch egg, whisky, wholegrain mustard mayonnaise	8.75
Pork and chicken liver terrine, red onion marmalade, toasted brioche.	9.25
Prawn cocktail, Marie rose sauce, brown bread & butter	10.95
Cured salmon, chard cucumber, crème fraiche, dill gel	11.5
Flash fried prawns, chilli, lemon, parsley	8.75
Goats cheese & chive soufflé	10.50
Compressed melon, mulled wine jelly, dressed leaves	7.95
Garlic bread slices	5.50
Garlic bread slices with mozzarella cheese	6.50

SIDES

Dressed house salad	4.50
Seasonal vegetables	4.00
Hand cut chips	4.00
Skin on Fries	4.00
Onion rings	4.00
Malty seeded bread	2.75

SALADS

Fishermans salad: prawns, crab, crayfish, trout & smoked salmon, salad & bread	12.00/19.95
Rare Thai beef salad, Chilli, nuts, Asian dressing	10.95/19.25
Pulled chicken salad, chilli, nuts, hoisin & sesame dressing	10.95/19.95

MAIN COURSES

Chicken curry of the day, boiled rice, naan bread & mango chutney	19.75
Quiche of the day, new potatoes & dressed Salad	16.00
Chicken burger, skin on fries, mayo dip	18.00
Vegetarian cassoulet, black olives, garlic crumb, dressed salad	16.00

Sundays- 12 Noon until late.	
Roast sirloin of beef	14.95/18.95
Roast turkey breast	14.95/19.95
Nut roast	15.95
All served with roast potatoes, mashed potatoes, seasonal Vegetables, gravy & Yorkshire pudding	

FISH

Beer battered haddock & hand cut chips, mush peas, tartare sauce	19.75
Scampi, hand cut chips, garden peas, tartare sauce	18.25
Scottish salmon, griddled potatoes, spinach, samphire & crayfish cream sauce	20.95
Seabass fillet, boiled potatoes, samphire with lemon caper butter sauce	21.95
Cod loin, spinach risotto, roasted cherry tomatoes, chorizo crisps, glazed baby onions	22.00

MEAT

Duo of pork, slow cooked pork belly, pan fried loin, butternut squash puree, braised leek, fondant potato, tarragon jus	21.95
Lasagne, garlic bread, dressed salad	18.75
Chicken schnitzel, fried egg, truffle mayonnaise, skin on fries and dressed salad	19.75
Roast Lakeland turkey breast, sausage & onion stuffing, pigs in blankets, Roasted potatoes, brussle sprouts, roasted parsnips, carrot & swede puree, red cabbage & turkey gravy	19.95

FROM THE GRILL

Cumberland sausage, smoked mashed potatoes, seasonal vegetables, crispy shallots, onion gravy	18.75
Sirloin steak, confit tomato, mushroom, watercress, hand cut chips, peppercorn sauce	150g/300g 22.00/30.00
Fillet steak, confit tomato, mushroom, watercress, hand cut chips, peppercorn sauce	150g/300g 29.95/37.75
Lindsays of cockermouth Ribeye steak, mushroom, Confit tomato, watercress, handcut chips, peppercorn sauce	8oz 35.00

Wishing all of our guests a merry Christmas
and a happy new year for

2024

Dietary requirement menu available, please ask your server.