

# Rothay Garden

H O T E L   G R A S M E R E



## Welcome

Welcome to Rothay Garden Hotel. We pride ourselves on the very best dining experience with our locally sourced produce, seasonally crafted menus and international expertise. We truly hope you have the very best time with us whether you are passing through, celebrating or just having a quiet night away.

Kind regards,

A handwritten signature in blue ink, appearing to read 'Chris Tomlinson', with a long horizontal flourish extending to the right.

Chris Tomlinson MIH  
General Manager

Kevin Semple  
Executive Head Chef



## To Start

### **ONION CONSOMMÉ\***

Oxtail ragu, Gruyère & parmesan croute  
£8.25

### **POACHED SALMON\***

Roasted beetroot, yuzu dressing  
£9.25

### **PRESSED GAME TERRINE\***

Whipped parfait, pickled girolle  
£9.50

### **STILTON & FIG RISOTTO\***

Walnut & chestnut crumb, date purée  
£8.50

### **PAN FRIED SCALLOPS**

Salsify, tomato & shrimp butter  
£15.00 (£7.50)

### **WILD MUSHROOM & TRUFFLE RAVIOLI\***

Roast hazelnut, sage & pancetta beurre noisette  
£8.25

### **SMOKED PIGEON & CONFIT LEG**

Artichoke, quail egg  
£12.00 (£4.50)

## To Follow

### **CORN FED CHICKEN SUPREME\***

Potato gratin, creamed leek & chestnut  
£22.95

### **ROASTED TROUT FILLET\***

Swiss chard, beetroot, puy lentil casserole  
£25.95

### **ALMOND POLENTA CAKE\***

Glazed squash & pumpkin, crispy kale  
£22.95

### **BEEF FILLET**

Lobster tortellini, smoked pomme purée,  
sautéed spinach  
£39.50 (£15.00)

### **PAN FRIED HALIBUT**

Romanesque, potato gnocchi,  
Morecambe Bay mussel cream  
£29.95 (£4.95)

### **SOUS VID DUCK BREAST\***

Sweet potato rosti, braised chicory, kirsch jus  
£25.95

### **ROAST VEGETABLE & RICOTTA WELLINGTON\***

Roast cauliflower purée, watercress salad  
£23.95

Some of our foods contain allergens. Please speak to a member of staff for more information.

Our red meat is served pink as a standard. Well done on request.

Items marked with an (\*) are included with Dinner, Bed & Breakfast. The other dishes carry a small supplementary cost in brackets.



## To Finish

### **BLACKBERRY PANACOTTA\***

Blackberry compote, almond cake

£8.95

### **STICKY TOFFEE PUDDING\***

Vanilla espuma, toffee apples

£7.95

### **CHERRY BRÛLÉE\***

Brandy & white chocolate sorbet

£9.50

### **CINNAMON & COCONUT RICE PUDDING\***

Blood orange sorbet

£7.50

### **PARKIN SOUFFLE\***

Gingerbread ice cream

£8.50

### **BEETROOT & DARK CHOCOLATE FONDANT\***

Candied beetroot, vanilla ice cream

£8.95

### **BRITISH CHEESE BOARD**

Homemade chutney, grapes, homemade walnut, bread oat biscuits & crackers apple juice

3 Cheese £12.00 (£3.50)

6 Cheese £16.00 (£7.00)

Cheese options:

Burland Bloom Brie (Cows)

Crofton (Cow & Goats)

Sykesfell (Ewes)

Grandma Singletons (Cows)

Cumberland Smoked (Cows)

Blengdale blue (Cows)

## Tasting of the menu

### **STILTON & FIG RISOTTO**

Walnut & chestnut crumb, date purée

### **PRESSED GAME TERRINE**

Whipped parfait, pickled girolle

### **PAN FRIED HALIBUT**

Romanesque, potato gnocchi,

Morecambe Bay mussel cream

### **SOUS VID DUCK BREAST**

Sweet potato rosti, braised chicory, kirsch jus

### **BLACKBERRY PANACOTTA**

Blackberry compote, almond cake

### **STICKY TOFFEE PUDDING**

Vanilla espuma, toffee apples

£67.50 per person (£27.50)

Must be enjoyed by the whole table

Last orders for this menu will be 20:15

£1 per person will be donated to our two charities (50p per charity); Fix The Fells (Lake District Charity) and Room to Reward when you enjoy our tasting of the menu



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## Wine Flight

### **OUTNUMBERED SAUVIGNON BLANC**

New Zealand (V) (125ml)

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### **CASTELBEAUX PINOT NOIR** (chilled)

France (Ve) (125ml)

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### **UGARTE CRIANZA BLANCO**

Rioja Spain (Ve) (125ml)

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### **CASTELBEAUX PINOT NOIR**

France (Ve) (125ml)

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### **BLACK MUSCAT**

Quady, California (50ml)

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### **LEONE TAWNY RUM LIQUER**

Barossa, Australia (50ml)

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£32.50 per person

to accompany the Tasting of the Menu

Must be enjoyed by the whole table

Last orders for this menu will be 20:15

## After dinner...

**ESPRESSO** £2.95 | £3.95

**MACCHIATTO** £3.50 | £4.50

**AMERICANO** £3.95

**CAPPUCINO** £4.25

**LATTE** £4.50

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**BIRCHALL'S TEA** £3.95

Great Rift (Breakfast Tea)

Virunga Earl Tea

Green Tea

Green Tea & Peach

Red Berry & Flower

Camomile

Peppermint

Lemongrass & Ginger

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**HOT CHOCOLATE** £4.50

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**SPECIALITY COFFEE** £8.50  
**(coffee, cream) plus:**

Brandy

Bailey's

Whisky

Cointreau

Grand Marnier

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**CHOCOLATE ORANGE** £8.50