

Rothay Garden

H O T E L G R A S M E R E

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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,



Chris Tomlinson MIH
General Manager



Kevin Semple
Executive Head Chef



To Start

HEIRLOOM TOMATO SALAD

Goats cheese ice cream, basil gel
£12.50 (£2.50)

PORK & APPLE TERRINE

Pan fried scallop, celeriac remulade
£13.75 (£4.00)

SEAFOOD BOLOGNAISE*

Squid ink tagliatelle, prawn cracker
£10.75

CHICKEN BROTH*

Soft quail egg, saffron fried rice
£9.50

GRILLED HALLOUMI*

Heritage carrot, orange gel
£9.75

TWICE BAKED SMOKED HADDOCK & CHEDDAR SOUFFLÉ*

White wine cream
£10.25

WILD MUSHROOM & TRUFFLE PÂTÉ*

Grilled sourdough toast, cashew butter
£10.50

To Follow

OVEN ROASTED CORN FED CHICKEN*

Fondant potato, mushroom cream
£27.50

PAN FRIED COLEY*

Grilled peaches, cherry tomato salsa
£26.25

GRILLED TROUT

Poached asparagus, crab mayonnaise
£31.50 (£5.25)

PRESSED SHOULDER OF LAMB

Lamb cutlet, onion purée, diced potato
£33.50 (£7.25)

SPINACH & RICOTTA MEZZELUNE*

Lemon oil, tarragon pesto
£25.50

RISOTTO PRIMAVERA*

Cavalo nero, herb oil
£24.50

SALT BEEF BRISKET*

Pomme purée, peppercorn jus,
carrot & cabbage slaw
£26.50

Rothay Classics

DURBAN FISH CURRY

Saffron & tarragon rice,
garlic flat bread
£31.25 (£5.25)

GRILLED 8oz' SIRLOIN

Grilled rosemary tomato & mushroom,
sautéed potato, peppercorn cream
£37.50 (£12.50)

ARTICHOKE & RED ONION TART*

Courgette & rocket salad
£29.75

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

CHOCOLATE FONDANT*

Salted caramel, vanilla ice cream
£10.50

STRAWBERRY & WHITE CHOCOLATE*

Balsamic strawberries, strawberry sorbet,
white chocolate ganache, burnt white chocolate
£11.25

CLASSIC STICKY TOFFEE PUDDING*

Honeycomb ice cream, toffee sauce
£10.50

RASPBERRY MILLE FEUILLE*

Macerated Cassis raspberries,
raspberry tuille
£10.25

TART AU CITRON*

Italian meringue, berry compote
£10.75

PEPPERCORN POACHED PEACHES*

Plum soup, vanilla ice cream
£11.20

BRITISH CHEESE BOARD

Homemade walnut bread, oat biscuits
and crackers, apple juice
3 Cheese £15.50 (£5.50)
6 Cheese £19.00 (£9.00)

Cheese options:

Ruth Kirkmams (Cows)
Tovey (Goats)
Wensleydale Smoked Hawes (Cows)
Crook (Cows)
Garstang White (Cows)
Kinderton Ash (Goats)

Tasting of the menu

GRILLED HALLOUMI

Heritage carrot, orange gel

PORK & APPLE TERRINE

Pan fried scallop, celeriac remulade

GRILLED TROUT

Poached asparagus, crab mayonnaise

SALT BEEF BRISKET

Pomme purée, peppercorn jus,
carrot & cabbage slaw

STRAWBERRY & WHITE CHOCOLATE

Balsamic strawberries, strawberry sorbet,
white chocolate ganache, burnt white chocolate

CLASSIC STICKY TOFFEE PUDDING

Honeycomb ice cream, toffee sauce

£75.00 per person (£35.00)

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

PROSECCO, TORRE DE VESCOVI

Italy (Ve) (125ml)

BOURGOGNE BELENA

Burgundy, France (125ml)

UGARTE CRIANZA BLANCO

Rioja Spain (Ve) (125ml)

LA BONITA MALBEC RESERVE

Argentina (V)

BLACK MUSCAT, ELYSIUM

Quady, California (50ml)

MICAELA PEDRO XIMENEZ

Spain (50ml)

£35.50 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	£3.50 £4.50
MACCHIATTO	£3.95 £4.95
AMERICANO	£4.25
FLAT WHITE	£4.50
CAPPUCINO	£4.50
LATTE	£4.95

BIRCHALL'S TEA £4.25

Great Rift (Breakfast Tea)
Virunga Earl Grey Tea
Green Tea
Green Tea & Peach
Red Berry & Flower
Camomile
Peppermint
Lemongrass & Ginger

HOT CHOCOLATE £4.95

SPECIALITY COFFEE £8.95 **(coffee, cream) plus:**

Brandy
Bailey's
Whisky
Cointreau
Grand Marnier

CHOCOLATE ORANGE £8.95