

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

PEA PANNA COTTA

Mango sorbet, ceviche scallops
£13.95 (£5.90)

PAN FRIED MACKEREL*

Beetroot espuma, charred broccoli & soy salad
£11.75

SPRING MISO VEGETABLE BROTH*

Garlic gnocchi, confit tomato
£11.50

HERITAGE TOMATO SALAD*

Basil gel, balsamic strawberries, torched bocchini
£12.75

PRESSED SHOULDER OF LAMB

Anchovie tapenade, black garlic ketchup,
parsley & lemon thyme pesto
£14.95 (£6.50)

POACHED OCTOPUS

Chorizo & white bean salsa
£13.75 (£4.95)

SALMON MOUSSE*

Lemon pearls, smoked paprika
& tabasco tempura prawns
£12.95

To Follow

TRIO OF PORK*

Squid ink mash, tomato & caper, pork scratching
£29.50

10oz RUMP OF LAMB

Braised gem, roasted onion purée, parmetier potatoes
£31.75 (£4.50)

HERB CRUSTED COD

Bisque, green beans & crab
£33.25 (£5.95)

PAN FRIED BASS*

Chicory, dill & fennel fishcake
£29.75

SOUS VIDE RUMP OF BEEF

Broccoli, pressed blue cheese & potato terrine
£33.15 (£5.85)

RICOTTA & SPINACH TORTELLACCI*

Lemon & chive butter, charred aubergene,
wilted spinach
£28.75

TOMATO & SPRING ONION RISOTTO*

Crispy courgette spaghetti, smoked confit yolk
& tarragon pesto
£27.50

Rothay Grill & Curry

28 DAY AGED SALT DRIED 8oz SIRLOIN

£34.50 (£7.50)

PORK LOIN STEAKS

£31.50 (£4.50)

CUMBRIAN CHICKEN SUPREME*

£29.50

CURRY*

Tandoori Chicken | Beef | Vegetable (V)

All served with cauliflower rice,
Bombay potatoes, flat breads

£29.25

All served with truffled mac 'N' cheese,
spiced potatoes, onion tart

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

Weight based on raw weight. 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.

If upgraded to "Super Dinner, Bed & Breakfast" please ignore the supplements.



To Finish

STICKY TOFFEE PUDDING*

Soy & apple ice cream
£10.95

PEACH MELBA MILLE FEUILLE*

Vanilla & peach macaron
£11.95 (£4.50)

RASPBERRY FRANGIPANE

Raspberry compote, Crème anglaise
£11.95 (£4.50)

ETON MESS SOUFFLÉ

Pistachio ice-cream
£11.95 (£4.50)

CARROT CAKE*

Rum ice cream, confit carrots
£11.50

WHITE CHOCOLATE FONDANT

Dark chocolate ice-cream, chocolate soil
£10.95

BRITISH CHEESE BOARD

Homemade walnut bread, oat biscuits,
quince jelly & crackers
3 Cheese £15.50*
6 Cheese £20.00 (£9.00)

Cheese options:

Ruth Kirkmams (Cows)

Tovey (Goats)

Wensleydale Smoked Hawes (Cows)

Crook (Cows)

Burland Bloom (Cows)

Kinderton Ash (Goats)

Tasting of the menu

PAN FRIED MACKEREL

Beetroot espuma, charred broccoli & soy salad

PRESSED SHOULDER OF LAMB

Anchovie tapenade, black garlic ketchup,
parsley & lemon thyme pesto

TOMATO & SPRING ONION RISOTTO

Crispy courgette spaghetti, smoked confit yolk
& tarragon pesto

SOUS VIDE RUMP OF BEEF

Broccoli, pressed blue cheese & potato terrine

CARROT CAKE

Rum ice cream, confit carrots

PEACH MELBA MILLE FEUILLE

Vanilla & peach macaron

£75.00 per person (£35.00/£15.00)

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

ME SAUVIGNON BLANC RESERVA

New Zealand (V) (100ml)

PINOT NOIR, CASTELBEAUX

France (Ve) (100ml)

PETIT CHABLIS, DOMAINE FILLON

France (100ml)

NERO D'AVOLA, ZENSA

Puglia, Italy (Ve) (125ml)

LATE HARVEST SAUVIGNON BLANC, CHILINERO

Chile (Ve) (50ml)

LEONE TAWNY RUM LIQUER

Australia (50ml)

£37.50 per person
to accompany the Tasting of the Menu
Must be enjoyed by the whole table
Last orders for this menu will be 19:30

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

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 (coffee, cream) plus:

£8.95

Brandy

Bailey's

Whisky

Cointreau

Grand Marnier

CHOCOLATE ORANGE

£8.95