

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

PAN FRIED SCALLOPS

Ham hock terrine, apple
£14.50 (£4.50)

MUSHROOM TAGLIATELLE*

Sage & burnt butter, split hazelnut dressing
£10.50

BURNT ONION BROTH*

Beef ragu, toasted focaccia
£12.15

BAKED CELERIAC FONDANT*

Salt baked purée, parmesan cream
£10.50

SALMON RILLETE*

Pickled cucumber, horseradish crumpet
£11.50

DUCK ORANGE PÂTÉ*

Black garlic ketchup, gingerbread tuille,
pickled smeji
£10.95

VENISON CARPACCIO

Roasted beetroot, parsnip purée
£13.95 (£3.95)

To Follow

PAN FRIED HALIBUT

Lobster bisque, caper crushed potatoes
£32.50 (£7.50)

TREACLE CURED BEEF FILLET

Beef tea, pickled mushroom, tarragon dumplings
£38.50 (£13.50)

OVEN BAKED CHICKEN BREAST*

Sweet potato purée, confit carrot & chilli
£29.50

MARINATED TOFU*

Coriander Pesto, onion bhaji, chickpea cassoulet
£27.50

SQUASH & PUMPKIN GNOCCHI*

Shaved parmesan, chestnut & walnut crumb
£27.50

PAN FRIED SALMON*

Parsnip purée, salsa Verde
£28.50

PAN-FRIED BASS*

Risotto Nero, buttered samphire
£28.50

Rothay Curry & Grill

8oz' SIRLOIN | 6oz' VEAL MEDALLIONS | LAMB CHOPS
£29.95 (£3.50) £35.50 (£9.50) £29.95 (£3.50)

All served with grilled tomato, mushroom,
rocket & fondant potato, choice of peppercorn,
jus or hollandaise

CURRY*
Butter chicken | Lamb | Vegetable (V)

All served with rice, poppadoms,
dips & garlic naan
£27.50

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*

Honeycomb ice cream, date purée, toffee sauce
£10.75

DARK CHOCOLATE FONDANT*

White chocolate ice cream, chocolate crumb
£10.50

CARAMEL RICE PUDDING*

Apricot granola, apple & cinnamon gel
£9.75

RUMTOPF MASU*

Spiced sponge, forest fruits, rich cream
£9.75

BLOOD ORANGE TART*

Grand marania jelly, citrus & black pepper
meringue
£10.95

APPLE & BLACKBERRY CRUMBLE SOUFFLÉ*

Blackberry jam straws
£11.30

BRITISH CHEESE BOARD

Homemade walnut bread, oat biscuits
& crackers, apple juice
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 SCALLOPS

Ham hock terrine, apple

VENISON CARPACCIO

Roasted beetroot, parsnip purée

SQUASH & PUMPKIN GNOCCHI

Shaved parmesan, chestnut & walnut crumb

PAN FRIED HALIBUT

Lobster bisque, caper crushed potatoes

CARAMEL RICE PUDDING

Apricot granola, apple & cinnamon gel

RUMTOPF MASU

Spiced sponge, forest fruits, rich cream

£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

OUTNUMBERED SAUVIGNON BLANC

New Zealand (V) (125ml)

LA BONITA MALBEC RESERVE

Argentina (V) (125ml)

MOMENT DE PLAISIR ROSÉ

France (V) (125ml)

UGARTE CRIANZA BLANCO

Rioja Spain (Ve) (125ml)

CHATEAU LAURIGA HORS D'AGE

France (50ml)

LEONE TAWNY RUM LIQUER

Australia (50ml)

£30.00 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 £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