

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

CRAB SALAD

Tomato jelly, pickled radish & cucumber
£14.95 (£6.50)

PAN FRIED MACKEREL*

Beetroot espuma, charred broccoli & soy salad
£11.75

SPRING MISO VEGETABLE BROTH*

Garlic gnocchi, confit tomato
£11.50

GOATS CHEESE PANNA COTTA*

Honey macerated figs, focaccia croutons
£12.50

HERDWICK LAMB CROQUETTE

Redcurrant & mint gel, pickled shallots
£14.95 (£6.50)

POACHED HENS EGG

English asparagus, truffle hollandaise sauce
£13.15 (£4.50)

SALMON MOUSSE*

Lemon pearls, smoked paprika
& tabasco tempura prawns
£12.95

To Follow

CONFIT PORK BELLY*

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

LAMB CUTLETS

Garlic & anchovy tapenade, salsa verde,
parmentier potatoes
£33.75 (£6.50)

COD BOUILLABAISSÉ*

Buttered baby potatoes, spring vegetables
£29.75

PAN FRIED BASS

Braised orange & fennel, mussels & scallops
£33.25 (£5.95)

SIRLOIN OF BEEF

Braised ox tongue, celeriac & lime slaw
£36.75 (£9.50)

RICOTTA & SPINACH TORTELLACCI*

Spinach, asparagus & truffle cream
£28.75

TOMATO & SPRING ONION RISOTTO*

Crispy courgette spaghetti, 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*

Butter chicken | Lamb | 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 & CREAM "JAFFA CAKE"*

Poached peach
£11.50

RHUBARB FRANGIPANE

Rhubarb compote, Crème anglaise
£11.95 (£4.50)

PEAR CHEESECAKE SOUFFLÉ

Cinnamon apple crisp
£11.95 (£4.50)

CARROT CAKE*

Rum ice cream, confit carrots
£11.50

DROPPED RASPBERRY & WHITE CHOCOLATE PAVLOVA

Raspberry & balsamic sorbet
£11.95 (£4.50)

BRITISH CHEESE BOARD

Homemade walnut bread, oat biscuits
& 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

HERDWICK LAMB CROQUETTE

Redcurrant & mint gel, pickled shallots

TOMATO & SPRING ONION RISOTTO

Crispy courgette spaghetti, tarragon pesto

SIRLOIN OF BEEF

Braised ox tongue, celeriac & lime slaw

RHUBARB FRANGIPANE

Rhubarb compote, Crème anglaise

DROPPED RASPBERRY & WHITE CHOCOLATE PAVLOVA

Raspberry & balsamic sorbet

£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) (125ml)

PINOT NOIR, CASTELBEAUX

France (Ve) (125ml)

MICAELA MANZANILLA (dry)

Spain (Ve) (50ml)

UGARTE CRIANZA

Rioja Spain (Ve) (125ml)

GINGER ROYALE

Prosecco & Ginger Wine (125ml)

BLACK MUSCAT, ELYSIUM, QUADY

California (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