

Nibbles

WARM LOVINGLY ARTISAN SOURDOUGH £9 V
whipped salted butter, herb & olive butter

SILVER & GREEN MIXED OLIVES £7 VG
Herbes de Provence

WHIPPED HARISSA & FETA £9 V
*mixed seeds, bell pepper compote,
crackerbread*

Starters

SEARED SEA SCALLOPS £21
*crispy pork belly, green asparagus,
black garlic mayonnaise, roasted seeds, hazelnut oil*

ISLE OF WIGHT TOMATO SALAD £14 V
*heritage tomatoes, ricotta, watermelon,
chilled spiced tomato gazpacho, lovage, aged sherry vinegar*

COD CHEEKS £15
*tempura cod cheeks, crushed garden peas,
summer blossom salsa, ginger glaze*

ENGLISH PEA, LETTUCE & LOVAGE SOUP £11
ham hock croquette, rosemary focaccia

PARK HOUSE CHEDDAR TWICE
BAKED CHEESE SOUFFLÉ £14 V
roasted beetroot salad, soft herbs

AGED CUMBRIAN BEEF TARTARE £15
Stilton cream, horseradish, toasted brioche

SMOKED HADDOCK & SPRING ONION FISHCAKE £14
poached hen's egg, creamed spinach, wholegrain mustard

PAN FRIED CHICKEN LIVER £14
*chicken rillettes, fig, white tin loaf,
tarragon mayonnaise*

Sides

each £7

FAT CHIPS

SKINNY FRIES

GRILLED COURGETTE & SUMMER SQUASH

TENDERSTEM BROCCOLI

GARLIC MUSHROOMS

CUCUMBER, TOMATO & RED ONION SALAD

BOILED NEW POTATOES, *parsley butter*

Falls

BRASSERIE

From the Grill

22OZ 28-DAY AGED CHATEAUBRIAND (FOR TWO) £90
*roasted garlic, roasted thyme mushroom, confit plum tomato, smoked bone marrow,
fat chips, your choice of two sides & a sauce*

10OZ 28-DAY AGED RIBEYE STEAK £39
*fat chips, roasted garlic, thyme mushroom,
confit plum tomato, Caesar salad, choice of sauce*

7OZ AGED FILLET STEAK £41
*fat chips, roasted garlic, thyme mushroom,
confit plum tomato, Caesar salad, choice of sauce*

- Choice of sauces: peppercorn, bearnaise or blue cheese -

10OZ SALT-AGED PORK TOMAHAWK £31
peach & bourbon glaze, fried hen's egg, roasted garlic, fat chips

LODORE BURGER £26
*salt dry-aged 8oz Cumbrian beef patty, house sauce, American cheese,
Keswick ketchup, dill pickle, Embleton streaky bacon, beef tomato, baby gem,
seeded brioche bun, skinny fries*

LAKELAND GARDEN BURGER £25 VG
*chickpea & beetroot patty, mature cheddar, avocado, red onion,
dill pickle, aioli, beef tomato, baby gem, seeded brioche bun, skinny fries*

CHARRED CAULIFLOWER STEAK £24 VG
*charred cauliflower steak, Cumbrian pearl barley,
leek ragout, roasted nuts & seeds, herb oil*

Mains

CUMBRIAN LAMB RACK & SHOULDER SHEPHERD'S PIE £35
buttered hispi cabbage, smoked bacon crumb

OX CHEEK BOURGUIGNON £30
*all butter mashed potato, baby onions,
buttered mushrooms, swede, carrot & pepper*

POACHED ATLANTIC SALMON £30
*shellfish velouté, saffron potatoes, green asparagus,
buttered greens, citrus gremolata*

ALL THE CHICKEN FOR TWO £66
*whole roasted chicken, crispy wings, crispy chicken skin, roasted garlic
& thyme new potatoes, butter-chicken gravy, slaw, salad*

BAKED GOAT'S CHEESE £26 V
*roasted fig, black olive tapenade crumb, crispy chickpeas,
heirloom tomato & rocket salad, Lovingly Artisan bread*

FISH & CHIPS £23
*lightly battered haddock, fat chips,
minted mushy peas, tartare sauce, lemon*

Pasta & Risotto

ARTICHOKE & PARSLEY RAVIOLI £21 VG
confit tomato, olive crumb, sage oil

TRADITIONAL BEEF BOLOGNESE £23
spaghetti, Lovingly Artisan garlic bread

SHALLOT & SAFFRON ORZO £22
summer squash, Parmesan, soft herbs, crispy sage

Desserts

RHUBARB FRANGIPANE TART £12
*elderflower-poached rhubarb,
brown sugar ganache, Greek yoghurt sorbet*

WARM CHOCOLATE FONDANT £13
*raspberry & Szechuan pepper compote,
raspberry sorbet*

PEANUT BUTTER & STRAWBERRY MOUSSE £13
*strawberry preserve, strawberry meringue,
hazelnut praline feuilletine*

PASSION FRUIT SOUFFLÉ £13
vanilla crème anglaise, honeycomb, vanilla ice cream

BITTER ORANGE CHOCOLATE BROWNIE £13
mascarpone mousse, blackberry compote, candied orange

BLACK PEARL CHOCOLATE DOME £13
*black sesame & almond praline, confit mandarin,
white chocolate crèmeux, charcoal glaze*

SUMMER BERRY TERRINE £12
seasonal berries, Pimm's jelly, clotted cream, shortbread crumb

CLASSIC STICKY TOFFEE PUDDING £11
butterscotch sauce, vanilla ice cream

HOMEMADE ICE CREAMS (3 SCOOPS) £9
*vanilla, chocolate, milk chocolate,
rum & raisin, coconut & bay leaf, strawberry*

HOMEMADE SORBET (3 SCOOPS) £9 VG
*mango, ginger & green apple, pear & thyme,
lime & mint, raspberry & basil*

REGIONAL CHEESE BOARD: 3 FOR £14 / 5 FOR £18
sourdough biscuits, celery, grapes, local chutney

*Torpenhow Park House Cheddar
Appleby Creamery Black Dub Blue
Sandham Dairy Kendal Creamy Cheese
Thornby Moor Dairy Blue Whinnow
White Lake Driftwood Goats Cheese*

V Vegetarian VG Vegan

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.