

# Lodore Falls Summer Menu

## Amuse Bouche

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## Newlyn Cornish Crab

*trout roe, dill mayonnaise, pink grapefruit, sweet & sour vegetables*

## Braised Pig Cheek in Cumbrian Ale

*petit pois à la Française, anchovies*

## Tuna Tartare

*truffle & soy mayonnaise, whipped goat's curd, onion, peanuts, radish, asparagus*

## Confit Duck & Smoked Chicken

*sour blackberries, carrot & orange, malt bread*

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## Lodore Seasonal Soup of the Day

or

## Sorbet of the Day

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## Atlantic Cod Loin & Lobster

*lobster bisque, Cavolo nero, English asparagus, spring onion, creamed potato*

## Roasted Eden Valley Venison

*herb crumb, fondant potatoes, pickled mushrooms, roasted shallot, broad beans, pan jus*

## Harissa Spiced Fell Bred Lamb Rump

*confit lamb's belly, sweet bread, charred Romanesco, potato gnocchi, jus*

## Crispy Pork Belly

*langoustine, cabbage, celery root puree, granny smith apple, dauphinoise potato*

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**Bowl of seasonal vegetables £2.95**

**Vegetarian Menu available on request**

**Lodore Seasonal Menu is charged at £44.00**

**Food Allergies and Intolerances** - If you have any concerns relating to the allergens detailed below please speak to our Restaurant Manager prior to ordering - Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.

## **Desserts**

### **English Strawberries**

*English strawberry cheesecake, English cucumber, marinated strawberries, ginger breadcrumb, whipped cream*

### **Mocha Mousse**

*dark chocolate, maple syrup, tapioca, crispy meringue*

### **Roasted Peach**

*white chocolate, frangipane, peach mousse, coconut*

### **Poached Melon**

*mint, nuts, passion fruit, sorbet*

### **Selection of Cheese from the North of England**

*Miller's damsel wafer biscuits, walnut bread, grapes, chutney*

**Please select 3 of the following cheeses:**

*Hootenanny – semi-hard goat`s cheese from Appleby Creamery*

*Blacksticks Blue – from Lancashire`s Inglewhite dairy*

*Hawes Farmhouse Smoked – from Hawes in Wensleydale*

*Cobble Tasty – mature Lancashire style from Butler`s dairy*

*Blengdale Blue – award winning soft & creamy from Appleby creamery*

**After-dinner coffee and petit fours are served in the bar lounge.**

**Should you prefer to take it at your table, please ask your waiter.**

**Why not try one of our delicious liqueur coffees.**

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# Lodore Cheese Menu

**We are very proud to offer you our handpicked selection of  
Cheese from the North of England**

**Please select 3 of the following cheeses:**

## **Hootenanny**

Hootenanny is produced by Bob Parmley, Alan Mandle and Maurice Walton of Appleby Creamery Ltd in Appleby-in-Westmorland in the north Lake District. Fresh and delicate in flavour, it has a rich, creamy texture and is white in colour

This is a semi-hard, pasteurised, goats' milk cheese using milk from the North Lake District and vegetarian rennet, suitable for vegetarians.

## **Blacksticks Blue**

"Blacksticks Blue is undoubtedly the daddy of all blue cheeses. It starts with the nose, continues through the taste & texture, & finishes with an after taste of shear blue cheese. Heaven!"- Simon Rimmer

A unique soft blue veined cheese, handmade only by Butlers at Inglewhite Dairy in rural Lancashire. With a distinctive amber hue, Blacksticks Blue reveals a delicious creamy smooth yet tangy taste. Adding perfect colour to any cheese selection, this very special soft blue cheese is one of a kind - an upbeat British classic that is truly different to other blue cheeses.

Made from local pasteurised Cow's milk

## **Hawes Farmhouse Smoked Cheddar**

Naturally smoked for 18 hours using oak chips, produces a cheese with a subtle, smoked flavour. The cheese maintains the crumbly characteristics of Yorkshire Wensleydale, whilst the rind adopts an attractive golden beech colour, being slightly firmer & stronger in flavour, imparted from the natural smoking process.

Made from local pasteurised Cow's milk

## **Cobble Tasty**

A hard pressed, mature Lancashire cheese, made from pasteurised cow's milk, matured in cloth binging for up to 12 months, producing a sharp, flavoursome twang.

Made from local pasteurised Cow's milk, suitable for vegetarians

## **Blengdale Blue**

– award winning soft & creamy from Appleby creamery

*All of our cheeses are served with the following accompaniments - Miller`s damsel wafer biscuits, walnut bread, grapes, chutney*