

The Restaurant

DINNER MENU
& WINE LIST

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DINNER MENU

To Start

Pre-Dinner Canapés

Terrine of Venison

£8.95

With juniper berries, redcurrant puree, spiced pear and elderberry chutney with toasted sourdough bread

Locally Sourced Cartmel Valley Pan-Fried Smoked Pigeon Breast

£8.95

Presented with smoked black pudding, beetroot puree, potato crisps, butternut squash and a blueberry jus
(Please be aware that game meat may still contain buckshot)

Locally Sourced Cartmel Valley Roasted Wild Cumbrian Lobster

£10.95

Presented with carrot puree, ginger jelly, spicy guacamole, caviar and smoked butter

Chef's Soup of the Day

£4.95

Pan-Fried Fillet of Mackerel

£8.95

Presented with smoked paprika yoghurt, baby fennel, salsa Verde and shallot crisps

Pan-Fried Fillet of Trout

£8.95

Presented with white bean puree, char-grilled carrot, lemon gel, sea purslane, garlic crisps and beurre blanc sauce

Roasted Vegetable Cannelloni

£7.95

Served with tomato and basil sauce and crispy basil

Goats Cheese Bon Bons

£7.95

Served with cauliflower puree, Korean spiced carrot, beetroot gel and pea shoots

Some of our dishes may contain allergenic ingredients
Please feel free to ask a member of staff for further information
Where possible local ingredients are sourced
Please be aware that game meat may still contain buckshot

Please note items marked * are not included in the three-course resident dinner offer,
but can be arranged with the following supplements -

Fillet - £11.95 Supplement, Rib Eye - £9.95 Supplement, Sides - £3.95 Supplement Each
Cheese - £4.00 Supplement, Cheese & Port £7.00 Supplement,
Liqueur Coffee - £5.95 Supplement

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To Follow

Prosciutto Wrapped Pork Fillet	£18.95
Served with sweet potato fondant, spinach, baby carrots, watercress puree, sage and a port wine and cranberry sauce	
Locally Sourced Sous Vide Rack of New Season Lamb	£20.95
Served with smoked mash, fine beans, baby carrots, a red pepper puree and a red wine and fig sauce	
Locally Sourced Pan-Seared Goosnargh Duck Breast	£19.95
Served pink with crispy skin, potato confit, pak choi, baby carrots, apricot puree and cherries with a port wine sauce.	
Trio of Sausages	£16.95
Using Cartmel Valley 60-year-old recipe, duck and damson, pork and scrumpy cider apple, venison and sweet chilli, served with creamy mash, roast shallots, cauliflower puree and caramelized onion gravy	
Locally Sourced Cartmel Valley Pan-Fried Smoked Venison Loin	£21.95
Served with smoked paprika couscous, romanesque cauliflower, baby carrots, a beetroot puree and Cumberland sauce	
Rib Eye 10 oz*	£22.95
Locally sourced beef, 27 days matured, cooked to your liking, served with sautéed mushrooms, slow roasted cherry tomatoes and hand cut chips	
Fillet Beef 8 oz*	£26.95
Locally sourced beef 27 days matured, cooked to your liking, served with sautéed ratte potatoes, carrot ribbons, courgette and roast shallot puree	
Steak Sauces*	£2.50
Peppercorn, Diane or Garlic & Herb Butter	Each
Locally Sourced Pan-Fried Fillet of Bream	£18.95
Served with homemade gnocchi, baby carrots, spinach, pea puree, moilee sauce and ice lettuce	
Locally Sourced Pan-Fried Hake	£19.95
Served with crushed new potatoes, chorizo, samphire, baby fennel, saffron foam and Nero sauce	
Homemade Spinach & Ricotta Ravioli	£14.95
Served with walnut pesto and a cream and basil sauce	
Roast Vegetable Mille-Feuille	£13.95
Served with tomato fondue and watercress salad	
Sides*	£3.50
Hand Cut Chips, Rocket Salad with Parmesan and Balsamic Dressing, Beer Battered Onion Rings, Garlic Bread, Plain or With Cheese, Mixed Marinated Olives or Seasonal Vegetables	Each

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Dessert

Mango & Passionfruit Parfait Served with pineapple crisp, lemon puree and blood orange sorbet	£6.95
Sticky Toffee Pudding With butterscotch sauce and vanilla ice-cream	£6.95
Dark Chocolate Tart Served with white chocolate dust, strawberry sorbet, blueberries and chocolate sauce	£7.95
Peach & Apricot Delice Served with orange ice cream in a florentino basket with lemon curd	£7.45
Coconut Marshmallow Served with Pina Colada sorbet, Malibu jelly and pineapple puree	£7.45
Pistachio & Olive Cake Served with pistachio ice cream and griottines cherry puree	£7.95
Cappuccino Semifreddo Served with mini doughnut, mini basket, fig puree and fresh cherries	£7.45
Creme Caramel Served with maple syrup compressed strawberries and twile biscuits	£7.95
A Selection of Homemade Ice-Creams or Sorbet	£5.95
Cumbrian Cheese Board* With red delicious apple, grapes, celery and biscuit	£9.95
Cumbrian Cheese Board & A Glass of 10 Year Old Pocas Port* With red delicious apple, grapes, celery and biscuit	£11.95

After Dinner Drinks

Coffee & Chocolates	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£3.00
Liqueur Coffee *	£5.95
Amaretto, Benedictine, Cointreau, Whiskey, Brandy or a liqueur of your choice	

The Restaurant

WINE LIST

Wines by the glass

White & Delicious

1.	Pinot Grigio, Pure Range, Casa Girelli, Italy A light, refreshing and clean dry white, grown on rolling hills that look toward the Roman ruins of Verona and the Autostrada.	175ml £5.50	250ml £6.75	Bottle £17.95
2.	Sauvignon Blanc, Papparuda Estate Crisp, zesty elderflower and apple style white with a lovely citrus tang to the finish.	175ml £5.50	250ml £6.75	Bottle £17.95
3.	Chardonnay, Vinal, Bulgaria Ripe, buttery and un-oaked, this fresh and balanced dry white has tropical fruit in abundance and a crisp finish.	175ml £5.50	250ml £6.75	Bottle £17.95

Pink & Perky

4.	Boulevard Blush, Route 66, California Strawberries and ice-cream soda, a medium sweet style. A taste of summertime.	175ml £5.50	250ml £6.75	Bottle £17.95
5.	Pinot Grigio Blush, Pure Range, Veneto, Italy Ten hours of skin contact gives a lightly pink hue crisp, zesty fresh fruit – housewives favorite?	175ml £5.50	250ml £6.75	Bottle £17.95

Red & Rounded

6.	Malbec/Shiraz, Las Manitos, Argentina A dark, fruity spicy red – grown on vineyards that are tended by ex-gauchos and fertilized with 4 tonnes of cow manure to the acre.	175ml £5.50	250ml £6.75	Bottle £17.95
7.	Merlot, Blueridge, Bulgaria Remember the 80's? – this was all the rage. Wonderfully soft, easy drinking sexy Merlot made by ex-USSR tank commander Yassen Gorywitz.	175ml £5.50	250ml £6.75	Bottle £17.95
8.	Pinot Noir, Papparuda Estate, This is what happens when you give a Romanian winemaker a bottle of Kiwi Pinot and say 'make that' – soft, easy drinking and light.	175ml £5.50	250ml £6.75	Bottle £17.95

White Wines

9. **Chardonnay Turi Estate, Central Valley, Chile** £17.95
A soft, buttery and crisp Chardonnay from Chile's warm central region. A light touch of sweet oak supports the ample white fruits and peach character. Quenching and very moreish.
10. **Marsanne/Viognier, Xavier Roger, IGP, Languedoc, France** £21.95
An unusual blend of the exotic, waxy Marsanne and rich, tropical apricot scented Viognier grapes – grown on the steep high limestone hills of the Languedoc in Southern France – rich, layered with spicy tropical fruit and a hint of steely acidity.
11. **Chenin Blanc, Avondale (organic) – South Africa** £25.95
Made by the top guru of South African wine, Jonathan Grieve, this deliciously tangy and fresh Chenin is made from older vines that are grown organically in the Paarl region. Zesty with notes of pink grapefruit, honey and a touch of elderflower.
12. **Sauvignon Blanc, Kuki Estate, Marlborough, New Zealand** £26.95
Made by MudHouse but bottled exclusively for us, this is a pungent, intense dry white showing the passion-fruit, elderflower cordial and crisp floral notes of a true, low yielding, top quality Marlborough Sauvignon.
13. **Riesling, Caves de Pfaffenheim, Alsace, France** £27.50
This is one of the finest dry Riesling I have ever tasted from Alsace in years – crisp, intensely pungent and aromatic with complex layers of citrus, lime and minerals supported by a raper-like acidity that refreshes and gives length to the finish – mouth-wateringly good!
14. **Greco de Tufo, Sannio, Campania, Italy** £29.95
A very rare dry white, made from the local Greco grapes, grown on the volcanic soil of Campania and rumoured to be the wine that Sophia Loren drank to make sure she remained youthful. A ripe note of peach, honey and mango partners the steely fresh acidity.
15. **Chardonnay, 'Omahu Road' CJ Pask, New Zealand** £30.95
Cool climate Chardonnay grown around the scenic Hawkes Bay region. Tastes a little more like a crisp white Burgundy than a typical Kiwi Chardonnay – unoaked and stylish with notes of baked apple, butter, peach and minerals.
16. **Viognier 'The Crusher' Sebastiani, California** £32.95
New for this year, rich, full of rounded with creamy peach and apricot notes over a supporting framework of steely acidity and hints of vanilla. Rich, oily and full bodied, this is dry and fruity with a long generous and spicy finish.
17. **Semillon 'The Growers', Mitchells, Clare, Australia** £34.95
A rare dry Semillon, oaked and full-bodied with layers of spicy sweet vanilla oak overlaying rich, steely green plum and apple fruit. Mitchells own some of the oldest vineyards in the region and this is one of their flagship wines. Typically Aussie, and for those who want to try a wine that is complex, full and flavoursome.
18. **Chablis AC 'Marronnieres', Bernard Legland, Burgundy** £34.95
Crisp, steely fruit with a hint of green, slaked with hints of lime, baked apple and minerals – very crisp and yet full bodied with a rich core of fruit – no oak. The youthful Bernard Legland makes wonderfully correct and elegant Chablis.
19. **Albarino, Alba Vega, Rias Baixas Spain** £34.95
Made from local Albarino grape in cool, damp 'Cumbria-like' Galicia, this is a great wine with grilled sardines, seafood paella or just Nachos on a Friday night when Cameron Diaz pops in for a catch up.
20. **Gavi 'I Risi', Giribaldi, Piedmonte, Italy** £36.95
Nice, dry and fairly full bodied Italian, reckoned by most to be the star amongst Italian dry whites, made from the Cortese grape and grown in the beautifully undulating hills of Piedmont. Dry, baked apple, lime and almond characters, touch of pistachio and a steely fresh finish.
21. **Sancerre 'le Perrier', Loire, France** £41.95
100% Sauvignon Blanc, grown on the high quality 'Silex' soil that dominates the region and is responsible for the cut grass, mineral and steely acidity of this famed French wine – The Domaine Thomas is a tiny 9ha estate now in the 5th generation of the same family.
22. **Pouilly Fuisse 'Au Bourg' Roger Luquet, Burgundy** £50.95
One of the top Pouilly Fuisse's and made by the talented Roger Luquet from a single plot of vines planted by his grandfather around the church in the town of Pouilly Fuisse itself. Fat, ripe, creamy and balanced with complex notes of cereal, apple strudel, citrus fruits and roasted nut. Long, and generous. Delightfully good!
23. **Sauvignon Blanc, Cloudy Bay Estate, Marlborough, NZ** £64.95
One of the Worlds most recognised wine labels and still as good as ever. Bursting with very ripe elderflower, passion-fruit and lime fruit, streaked through with acidity and an ultra-fresh finish. Invigorating and lively with a core of sweet fruit and notes of capsicum and minerals. Very, very good.
24. **Meursault Villages, Bernard Michelot, Burgundy** £89.95
The 'King' of Meursault, the jovial Bernard Michelot makes this fat, rich and complex Burgundy to show the peach, stone fruit and layers of sweet oak that typify this wine, supported by a dollop of honey and vanilla. This is a big serious Burgundy with a generous nose and body – very satisfying.
25. **Puligny Montrachet 'Les Houllieres' Marchard de Gramont, Burgundy** £90.95
Only 2 barrels of this finely crafted, rich and expressive Puligny are made annually, and it offers a rich mouthful of creamy vanilla, stone fruit, peach and honey notes, supported by a steely acidity and long complex finish. One taste of this and you can see why Puligny is regarded as the finest dry white wine in the World.

Rose Wine

26. **Cote de Provence Rose, Henri Gaillard, France** £25.95
A juicy blend of sun kissed Grenache, Syrah, Cabernet and a little Carignan – brimming with spicy red fruit notes, an ample palate and crisp steely-fresh finish. Named after the most famous winemaker in the region.

Red Wines

27. **Sangiovese Pure Range, Puglia, Italy** £18.95
Fruity, smooth and scented red, made in the heat of the Italian south. Jammy and made like a New World Shiraz with spice, depth and lush black fruits.
28. **Old Vine Carignan (OVC), Xavier Roger, Languedoc, France** £21.50
Bursting with sweet jammy fruit, blackcurrants and smoky herbal notes, this is a wild and dusky red, fashioned from 80yo vines normally are blended away – we fought to stop the grapes from being wasted – here’s the result.
29. **Chianti Duca de Sasseta, Tuscany** £25.95
A lighter Chianti, made for drinking with pizza, pasta and all sorts of Italian food. They even add a dash or two of white wine to soften the taste as the Italians can sometimes be a little woozy over the big red wines.
30. **Shiraz Pitchfork, McLaren Vale, South Australia** £25.95
Big, heady, warming and jammy – deeply fruity with a kick of crushed black pepper. Made with on a vineyard hill site that gets burned out by forest fires every few years. Get it whilst you can!
31. **Chateau Moulin de Mallet, Bordeaux** £25.95
Bordeaux makes more wine than the whole of Australia – it took us 6 months and over 500 samples of wine to realize that a lot of Claret is shockingly bad – this stood out for its savory cherry character – well balanced – very gluggable.
32. **Rioja Crianza, Bodegas Muerza, Spain** £26.95
I can’t remember tasting many wines at this estate as they gave us a very, very good lunch, but I do remember this as being my top score. Aged for 19 months in new American oak, this imparts a rich sweetness and velvety tannins to an already stunning, seamless and sexy red. Powerful and beautifully balanced.
33. **Pinotage, Avondale, Paarl, South Africa** £27.95
Made by the tree-hugging, wellie wearing Bio-dynamic specialists in the Cape, a big, hearty jammy red with lots of sweet plum and leathery fruit. The maker, the young, affable Jonathan Grieve, believes that great wines are made in the vineyard and this is no exception.
34. **Malbec ‘Lunta’ Robert Mendel, Argentina** £33.95
A worthy winner of praise from the esteemed wine critic, Robert Parker, this is rich, dark and dense with a core of blackberry, coffee and liquorice. Big, bouncy sturdy – I like it!
35. **Valpolicella Classico ‘Ripasso’, Vilalta, Italy** £34.95
Made like a normal, high quality lighter Valpolicella, offering delicate red fruits and hints of chestnut, then it is re-fermented with the remains of a great Amarone and the result is a thicker, denser, more generous red with hints of bitter almonds, cherries and sweet oak – a mini- Amarone without the horses head.
36. **Fleurie, Domaine Pardon, Beaujolais Cru, France** £35.95
An award-winning Beaujolais Crus, made from ripe Gamay grapes that are vinified organically. Lush black fruits, almost mulled in concentration, with notes of berry and herbs. Long, light and fruit, this is a great luncheon red or try it lightly chilled on a warm summers day on the terrace.
37. **Pinot Noir, Kura, Central Otago, New Zealand** £37.95
Made by ex-Scottish rugby star, Alan MacCorkindale, this shows why Kiwi Pinot Noir’s are the now acquiring something akin to cult status, with their rich broad strokes of sweet plum, cherry and damson fruit, interlaced with licks of jam, sweet oak, spice and a lingering, sensual finish.
38. **Shiraz/Grenache ‘Dry Grown’, Hugo wines, McLaren Vale, Australia** £40.95
This is a FULL bodied red, made from fruit grown with no access to usual drip irrigation, hence it comes in at a whopping 15% ABV – lush, generous, spicy and richly jammy, built to pack a punch and offer a heady, warming finish.
39. **Zinfandel Foxglove, Varner, Paso Robles,** £51.95
One for the ‘Zin Heads’ amongst us, this is rich, full and spicy, offering a core of jammy blackberry fruit, coffee, and mulled fruit. One of the West Coasts best names for Zin and complex with it. Paso Robles is fast emerging as one of the USA’s top Zin spots due to its height and warm climate.
40. **Barolo, Giribaldi, Piedmont, Italy** £58.95
Barolo’s can be light and soft, or big and tannic, sometimes needing years of ageing to soften its inherently tannic and austere character. This is a revelation, rich, fruit-laden with a core of dense chewy jammy black fruits, rose petal, smoke and some spice, yet it drinks well and with a pleasantly heady full and rounded finish, remarkable supple yet still with the iron fist in a velvet-glove style we can all appreciate.
41. **Chateau Musar, Bekaa Valley, Lebanon** £65.95
One of the great cult red wines of the World. First vintage around 1945 and quickly gaining a reputation as a poor-man’s First Growth Claret. Vintaged throughout the Israeli/Palestinian wars, they regularly lose a grape picker or two to sniper fire. Displaying, sensual and smooth flavour, heaped with concentrated, creamy red fruits, sweet oak and a hint of smoked meat and coffee. Exceedingly rich, and brooding. Not a bad drop.
42. **Châteauneuf du Pape, Télégramme, Rhône, France** £66.95
A big, warming, full-bodied red wine, made from old vine Grenache with a little Syrah and Mourvedre thrown in to add structure and richness. From its peppery red fruit to its licks of liquorice, strawberry jam and vanilla oak, a meaty monster partnering any roasted meats.
43. **Priorat Cuvee 2011 Riu 201, Trio Infernal, Spain** £92.95
One of the greatest reds in the World – made by 3 upstart, revolutionary French winemakers who all wanted to try and make something a bit special in NE Spain. Yielded at 2 tonnes per acre, very rich, smoky, peppery, hedonistic stuff.
44. **Vosne Romanee 2009, Domaine Robert Arnoux, Burgundy** £125.95
The prestigious Vosne Romanee appellation makes some of the greatest red Burgundies known, and Arnoux is now a stellar producer, much loved by the collectors around the World for his sturdy, rich yet magically seamless style of pinot Noir. Mature and showing a breath-taking richness and sensuality.
45. **Grand Merlot 2009, Jim Irvine, Eden Valley, South Australia** £180.00
Winner (twice) of the World Merlot awards, this wine has beaten the likes of Petrus over the years. Big, richly structured with a massive attack of boiled red fruit, sweet spicy oak and long warming finish, hints of eucalyptus coffee, aniseed and cracked pepper mingle with mulled fruit and Morello cherry. The finish goes on and on and on!
46. **Chateau Palmer 2006, 3eme Margaux, Bordeaux** £400.00
The mighty Chateau Palmer has been on a roll since the early 1990’s, making some of the Margaux’s most sought after and spell-binding claret, showing the poise, brooding fruit and structure of the top premier Cru Classe’s along with the elegance and depth of the region. Regarded as one of the top wines of the vintage, this wine will satisfy any serious claret-lovers passion for wine.

Dessert Wines

47. **Muscat de Beaumes de Venice, ½ bottle** £25.95
Bouquet de Dentelles
Sauternes is obscenely expensive – just across the river they make the same style of wine, from the same grapes, in the same method...Loupiac is Sauternes in all but name for a fraction of the cost – rich, creamy and oozing Seville marmalade flavors
48. **Elysium Black Muscat, Quady, California** £29.95
(1/2 bottle)
Dark red with purple hue, nice sweet grape and roasted cherry fruit, balanced by hint of Parma Violet. Good with chocolate or sticky toffee

Sparkling Wines

49. **Prosecco, Pure Range, Veneto, Italy** £19.95
It looks stylish, it tastes wonderfully fresh and fruity, it's dry and more importantly it's got trillions of bubbles.
50. **Robe d'or Brut Rose, France** £22.95
Crisply dry and pink, with a delightful hint of red fruits and Cayenne spice.
51. **Nyetimber Classic Cuvee, England** £60.00
The finest sparkling dry white made in England and easily besting some of the great names of Champagne. As served by HM the Queen at official Buck house dinners, this is a miracle of hope, hard work and England's classic cool climate.

Champagnes

52. **Laurent Perrier NV Brut 1/2 bottle** £30.00
53. **Laurent Perrier NV Brut** £49.95
The fourth largest Champagne company, and still importantly, family owned. Light, fresh and floral style.
54. **Laurent Perrier NV Brut Magnum** £95.00
55. **Laurent Perrier Rosé, Brut NV** £69.95
Famous bottle shape, based on a very old bottle they discovered in the cellars – wonderfully complex, light and delicate with a hint of Alpine strawberry.
56. **Laurent Perrier Vintage 2004** £109.95
57. **Laurent Perrier Grande Siècle** £199.95
The flagship wine of this great family House, made from a blend of the 3 previous greatest years (in this case 95, 96 and 2000). Rich, complex and long with an elegance this almost spell-binding. Way above the likes of Dom Perignon and Krug in my mind
58. **Roederer Cristal, vintage 2006** £350.00
For any WAGS or footballers wife's who wish to impress – it may look like Lucozade, but it's still one of the great Champagnes to make a statement with.

Ask about our House Champagne - £35.95 per bottle

Salmanazar = 12 bottles = makes small people seem even smaller – serves 72

59. **Laurent Perrier NV Brut Champagne** £595.00
72 glasses of foaming brilliance!

Large Formats (BIG bottles!)
Magnum = 2 bottles = looks great on a table

60. **Prosecco Il Fresco, Villa Sandi, NV Italy** £44.95
61. **Sancerre Le Perrier, Domaine Thomas, Loire** £67.95
62. **Rioja Crianza Bodegas Vega, - big hearty red** £49.95