



STEAK & SEAFOOD
AT ARMATHWAITE HALL

LUNCH 12-5PM

SANDWICHES

Your choice of white, brown or gluten free bread.
All served with a small salad & homemade coleslaw.

CHEESE & TOMATO CHUTNEY (V)	9
TUNA SWEETCORN	9
HAM AND WHOLEGRAIN MUSTARD MAYO	10
CORONATION CHICKEN	10
VEGAN CREAM CHEESE, PEPPERED CUCUMBER & DILL (VG)	9

BURGERS

BELTED GALLOWAY BURGER	20
<i>Torpenhow Cheddar, smoked bacon, fries</i>	
HALLOUMI BURGER (V)	16
<i>Cajun mushroom, tomato, chipotle sauce, fries</i>	
PORK, APPLE, SAGE & ONION BURGER	17
<i>Smoked Cheddar, fries</i>	
GRILLED CHICKEN BURGER	20
<i>Cajun mushroom, Cheddar, fries</i>	

STARTERS

CRISPY CALAMARI	9	CHICKEN LIVER PARFAIT	9
<i>Sweet chilli mayo, rocket</i>		<i>Spiced plum chutney, brioche</i>	
BURRELLA, TOMATO & GUACAMOLE SALAD (VG)	10	CHEF'S SIGNATURE SOUP	9
		<i>Served with crusty bread (GFA, VGA)</i>	

SHARING PLATTERS AND SALAD

MEAT	10pp
<i>Sliced chorizo, prosciutto, sweet red peppers filled with Greek cheese, artichokes, olives and Artisan bread</i>	
FISH	11pp
<i>Smoked salmon, crispy calamari, smoked mackerel, crayfish salad, pickles, garlic oil, tartare sauce, lemon, Artisan bread</i>	
CLASSIC CAESAR SALAD	9
<i>Gem lettuce, anchovies, parmesan, croutons</i>	
<i>Add grilled chicken breast or smoked salmon</i>	9
ROCKET AND PARMESAN (GF)	8

STONE BAKED SOURDOUGH PIZZA

Gluten free available, please ask

MARGHERITA (V)	13
<i>Tomato and mozzarella</i>	
CHORIZO CAMPAGNA	15
<i>Chorizo, bacon, mushrooms and mozzarella</i>	
PRIMAVERA (V)	15
<i>Goat's cheese, artichoke, rocket, spinach, roasted peppers, olives, mozzarella</i>	
FORMAGGI PESTO (V)	14
<i>Four cheese, tomato sauce, basil pesto</i>	

(V) Vegetarian | (VG) Vegan | (VGA) Vegan Adaptable | (GF) Gluten Free | (GFA) Gluten Free Adaptable

If you are concerned about any food allergies or intolerances, please ask a team member, who will be delighted to assist.
A discretionary gratuity of 10% is added to the bill & divided fairly between staff, independently from the business.

GREAT WINE, GREAT STEAKS, GREAT SEAFOOD, GREAT PEOPLE

FROM THE GRILL

All grill items are served with chips and dressed salad (GF)

8oz SIRLOIN	30
4oz MINUTE RUMP STEAK	18
SCOTTISH SALMON FILLET	19
MAKE IT SURF AND TURF ADD TEMPURA LANGOUSTINES	7

ADD A SAUCE (3.00 EACH)

BÉARNAISE, PEPPERCORN, BEEF JUS,
DIJON MUSHROOM, CAFÉ DE PARIS BUTTER

ADD A SIDE (5.00 EACH)

BEEF DRIPPING CHIPS / FRIES /
CHEDDAR MASH / BUTTERED NEW POTATOES
BUTTERED GREENS / GARLIC MUSHROOMS
ROCKET AND PARMESAN SALAD /
TOMATO AND RED ONION SALAD /
TEMPURA BATTERED ONION RINGS

MAINS

BRAISED BEEF BAVETTE (GF)	21
<i>Honey roast carrot, mash, Dijon mushroom sauce</i>	
SMOKED PAPRIKA AND GARLIC PORK BELLY (GF)	18
<i>Pancetta bubble & squeak, apple jus</i>	
TEMPURA BATTERED HADDOCK	19
<i>Chips, proper mushy peas, tartare sauce</i>	
KERALAN CAULIFLOWER AND RED PEPPER CURRY (VG, GFA)	21
<i>Basmati rice, onion bhaji</i>	

DESSERTS

CHOCOLATE AND SALTED CARAMEL TORTE (V)	9
<i>Chocolate & honeycomb ice cream</i>	
STICKY TOFFEE PUDDING (V)	9
<i>Toffee sauce, banoffee pie gelato</i>	
CLASSIC CRÈME BRÛLÉE (V, GF)	10
<i>Raspberry macaron</i>	
NEW YORK STYLE VANILLA CHEESECAKE (V)	9
<i>Blueberry compote</i>	
ICE CREAM AND SORBET (V, VGA, GFA)	9
<i>With sugar curls</i>	
SELECTION OF TORPENHOW CHEESES (V, GFA)	15
<i>House plum chutney & Carr's biscuits</i>	

CHILDREN'S MENU

For 12 and under

LIGHT DISHES

SOUP OF THE DAY (VGA, GFA)	7
<i>Served with crusty bread</i>	
CHEESY GARLIC BREAD (V)	6
<i>Mini side salad</i>	

MAIN DISHES

7" MARGHERITA PIZZA (V, GFA)	10
<i>Mini salad, fries</i>	
TWO MINI CHEESE SLIDERS (GFA)	10
<i>Served with fries</i>	
CRISPY FRIED SCAMPI TAILS	10
<i>Fries, peas</i>	
4oz MINUTE RUMP STEAK	12
<i>Mini salad, fries</i>	

DESSERT

MINI STICKY TOFFEE PUDDING (V)	7
<i>Vanilla ice cream</i>	
LAKES ICE CREAM (V, GFA)	6
<i>Vanilla & strawberry with sugar curl</i>	
WARM CHOCOLATE BROWNIE (V, GF)	7
<i>Served with vanilla ice cream</i>	

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