

# The Derwent Restaurant

## Dinner menu



Our suppliers are people who are passionate about their craft and the countryside around them. Our aim at the Trout Hotel is to support and promote home-grown and locally produced food on our menus.

Guests on dinner inclusive rate may choose any starter, main course and dessert. Main courses are presented as complete dishes.

### Starters

<b>Homemade soup of the day (gf)</b> homemade Carr's Malty Seeded sliced bread	£4.95
<b>Scottish oak-smoked salmon</b> served with capers, sliver skin onions, lemon and buttered homemade Carr's Malty Seeded sliced bread	£9.50
<b>Pan fried foie gras (gf)</b> watercress salad, caramelised apples	£11.50
<b>Richard Woodhalls' Cumbrian air-dried ham (gf)</b> fresh figs, buffalo mozzarella cheese and rocket salad	£7.95
<b>Thornby Moor Farmhouse Cheddar cheese and spinach soufflé (v)</b> with a Parmesan cheese sauce	£8.95
<b>Pressed ham hock terrine</b> served with remoulade, potato salad and homemade Carr's Malty Seeded toast	£6.95
<b>Lobster and crayfish salad (gf)</b> served simply with thermidore mayonnaise	£9.75
<b>Moules Marinieres</b> homemade Carr's Malty Seeded sliced bread	£8.25
<b>King prawns</b> with a classic garlic butter	£9.50

### Main courses

<b>Cumbrian fillet steak (gf)</b> fat chips, field mushroom, tomato, fine green beans, peppercorn sauce	£27.95
<b>Slow-roast confit shoulder of Punderland Farm pork (gf)</b> served on black pudding mash, buttered cabbage, wholegrain mustard sauce	£18.95
<b>Lakeland lamb rump (gf)</b> served with dauphinoise potatoes, pureed swede, baby carrots, minted jus	£20.00
<b>Cumbrian sirloin steak</b> Scales Farm fried hens egg, hand cut chips	£19.00
<b>Confit duck leg (gf)</b> bubble and squeak, broccoli florets, thyme jus	£18.95
<b>Line-caught wild seabass fillet (gf)</b> served with sautéed potatoes, buttered spinach, roast cherry tomatoes	£21.50
<b>Gilcrux trout roulade</b> on a classic niçoise salad, fresh basil oil dressing	£17.95
<b>Wild mushroom risotto (v) (gf)</b> Parmesan shavings, fresh market salad	£14.95
<b>Highgate corn-fed chicken breast</b> sautéed potatoes, baby carrots, pak choi, mushroom & tarragon cream sauce	£17.95

### In addition

Your server will inform you of the chefs recommendations for today

### Side dishes

<b>Buttered new potatoes</b>	£3.50
<b>Fat chips with sea salt</b>	£3.50
<b>Sautéed potatoes</b>	£3.50
<b>Market vegetables</b>	£3.50
<b>Green salad</b>	£3.50
<b>Tomato and onion salad</b>	£3.50

### Desserts

<b>Lemon grass panna cotta</b> raspberry coulis, raspberries, cinnamon doughnut	£6.50
<b>Chocolate fondant</b> vanilla ice cream, chocolate sauce	£6.50
<b>Trio of crème brûlée</b> shortbread biscuit	£6.50
<b>Light chocolate mousse</b> orange jelly, honeycomb	£6.50
<b>Summer pudding, berry compote</b> clotted cream, mini pimm's	£6.50
<b>Eton mess</b> crushed meringue, fresh strawberries and Chantilly cream	£6.50
<b>Cheeseboard</b> French Brie, Thornby Moor Blue Whinnow, farmhouse cheddar, smoked farmhouse cheddar and Crofton goats' cheese served with apple, celery, grapes, Hawkshead Westmorland Chutney and Carr's water biscuits	£9.95

*To compliment your dessert or cheese we can recommend the following dessert wines:*

	half bottle	125ml glass
<b>Noble Semillon, Mitchell Australia</b> Can be enjoyed as an aperitif with pate or foie gras, or with any dessert. Distinctive flavor of a sweet Semillon with a clean, crisp finish	£15.75	£5.25
<b>Elysium Black Muscat, Andrew Quady California</b> One of the few wines to accompany a chocolate pudding. Also enhances other desserts, particularly those with vanilla. This wine is also capable of off-setting blue cheese	£20.50	£6.85
<b>Château La Chartreuse, Bordeaux France</b> Light and whistle clean Sauternes, delicious conclusion to a meal. Sits well with fruit and light desserts	£25.50	£8.50

**If you are staying with us on consecutive nights and would like something that is not on the menu, please ask a member of the team and our head chef will be pleased to assist you wherever possible.**

(v) suitable for those with a vegetarian diet

(gf) suitable for those with a gluten-free diet

Some dishes may contain nuts, or traces of nuts.

To the best of our knowledge, all ingredients are GM free

All prices are inclusive of VAT at the current rate.

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## Wine list

### Champagnes

	half bottle	bottle
1. Reynier, Brut	£18.95	£29.95
2. Reynier Rosé		£35.95
3. Laurent Perrier, Brut NV	£25.00	£49.95
4. Laurent Perrier Rosé, Brut NV		£69.95
5. Laurent Perrier Vintage 2002, Brut NV		£65.95
6. Bollinger, Brut Special NV		£69.95
7. Roederer Cristal 2002/04, Brut NV		£199.00

### Sparkling

	half bottle	bottle
8. Sandford 'S' Brut, Victoria Australia		£20.50
9. Pinot Grigio Rose Brut, NV, Casa Vetriani Italy		£19.50
10. Robe d'Or Demi Sec, Mousseux, NV France		£17.95
11. Castell d'Olerdola Brut Reserva, Cava Spain		£21.95

### White

	half bottle	bottle
<b>Germany</b>		
12. Oppenheimer Spatlese, Rheinhessen		£16.95
<b>Italy</b>		
13. Trebbiano d'Abruzzo, Vetrano		£18.50
14. Pinot Grigio Ca' Solare, Piedmonte		£18.95
<b>France</b>		
15. Riesling, Caves de Pfaffenheim, Alsace		£21.95
16. Pouilly Fume, Jean Pabiot, Loire		£27.50
17. Sancerre 'Le Pierriers' Domaine Thomas, Loire	£16.95	£33.00
18. Pouilly Fuisse 'Terroirs', Roger Luquet, Burgundy		£38.50
19. Viognier L'Aristocrate—Vin de Pays		£17.95
20. Chablis 'Marronieres', Bernard Legland, Burgundy	£15.95	£29.95
21. Puligny Montrachet, Marchard de Gramont, Burgundy		£42.50
<b>England</b>		
22. Sharpham Dart Valley, Reserve White, Devon		£21.00
<b>Australia</b>		
23. Chardonnay, Killara Park	£13.50	£24.95
24. Sauvignon/Semillon, Sandford Estate		£19.50
25. Unoaked Chardonnay, Hugo Estate, McLaren Vale		£24.50
<b>Chile</b>		
26. Sauvignon Blanc, Turi Estate		£18.00
27. Chardonnay, Turi Estate		£18.00
<b>South Africa</b>		
28. The Ruins Chardonnay/Viognier, Boncap Estate, Eilandia		£26.95
29. Chenin Blanc, Avondale, Paarl		£19.95
<b>New Zealand</b>		
30. Sauvignon Blanc, Kuki Estate, Marlborough		£22.50
31. Sauvignon Blanc, Cloudy Bay Estate, Marlborough		£38.95

### Rosé

	half bottle	bottle
32. Rosé, Avondale (organic), Paarl South Africa		£19.95
33. Blush Zinfandel, Angels Flight California		£17.95
34. Corail, Côtes de Provence, Château De Roquefort France		£23.50

### Red

	half bottle	bottle
<b>France</b>		
35. Fleurie, Domaine Pardon, Beaujolais	£14.00	£27.00
36. Cotes du Rhone 'Caprices', Domaine Montine		£22.50
37. Château Gasquerie, Cotes de Castillon, Bordeaux		£24.95
38. Nuits St George 1er Cru 'Les Damodes' 2005, Machard, Burgundy		£46.95
39. Châteauneuf du Pape, 'Telegramme' Rhone		£37.00
<b>Spain</b>		
40. Pleno Tempranillo, Príncipe de Viana, Navarra		£19.95
41. Rioja Loriñon Crianza, Bodegas Bretón	£12.00	£23.00
<b>South Africa</b>		
42. Pinotage, Drakensberg, Paarl		£18.95
43. 'The Julia' Cabernet Blend, Avondale (organic)	£13.95	£23.95
<b>Chile</b>		
44. Merlot, Turi Estates		£18.00
45. Cabernet Sauvignon Reserva, Tonada		£21.95
46. Carmenere, Turi Estate		£18.50
<b>New Zealand</b>		
47. Pinot Noir, Paua Bay, Marlborough		£28.95
<b>Italy</b>		
48. Chianti Leonardo, Tuscany		£21.95
49. Valpolicella Classico, Allegrini, Veneto		£29.50
<b>Australia</b>		
50. Shiraz/Cabernet, Sandford Estate		£18.95
51. Grenache/Shiraz, (dry grown) Hugo Estate, McLaren Flat		£31.50
<b>California</b>		
52. Zinfandel, Angels Flight		£17.95
<b>Argentina</b>		
53. Lunta Malbec, Mendel		£19.95
54. Cabernet Sauvignon, Gouguenheim		£22.50
<b>Dessert</b>		
	half bottle	125ml glass
55. Noble Semillon, Mitchell Australia	£15.75	£5.25
56. Elysium Black Muscat, Andrew Quady California	£20.50	£6.85
57. Château La Chartreuse, Bordeaux France	£25.50	£8.50