

# Waterhead Bar & Grill sample Menu

## While you decide

*Selection of green & black olives (v) £3  
Marinated in sweet peppers, chilli and sunflower oil*

*Local freshly baked breads (v) £3.50  
Extra virgin olive oil, aged balsamic*

*Sunblushed tomatoes (v) £3  
Marinated in oil, garlic and oregano*

*Cheese and onion bons bons £4  
Spicy chorizo tomato sauce*

## To start

*Chef's seasonal soup of the day (v) £5.50  
Freshly baked bread*

*Ham hock & parsley terrine £5  
Homemade pickle, toasted sourdough*

*Blue cheese pannacotta (v) £7  
Pickled mushrooms, rocket leaves*

*Spiced butternut squash soup £7  
Fresh coriander, flaked crab and prawns*

*Hot & spicy chicken wings £7.50  
Thai coleslaw, dressed salad, chili dip*

*Whole baked camembert (v) £8.25  
Garlic crostini and freshly baked bread*

*Smoked mackerel & chive pâté £8*  
*Horseradish cream and toasted bruschetta*

*Spinach & garstang blue fritters (v) £8*  
*Red pepper puree, dressed leaves*

*Salmon tartare £8.75*  
*Beetroot gel, fresh cucumber, micro leaf salad*

**To follow**

*Roasted corn-fed chicken breast £17*  
*Haggis bon bons, fondant potato, honey glazed carrots*  
*and a whisky jus*

*Red lentil & aubergine moussaka (v) £16.50*  
*House salad*

*Char-grilled pork loin medallions £18*  
*Bubble and squeak and a creamy mushroom and red*  
*wine sauce*

*Pan fried sea bass fillets £18.75*  
*Sautéed new potatoes, seasonal vegetables and a tomato*  
*and olive salsa*

*Tofu and spinach cannelloni (v) £17*  
*Garlic bread*

*Braised blade of beef £19*  
*Horseradish mashed potato, seasonal vegetables and a*  
*red wine jus*

*Braised cumbrian lamb shank £18.25*  
*Mashed potato, roasted root vegetables and a red wine*

*and Rosemary jus*

*Herb crusted hake fillet £19*

*Beetroot caviar, crushed new potatoes, tomato, chorizo  
and butterbean broth*

*Butternut squash thai red curry (v) £17*

*Vegetable rice, poppadom and naan bread*

*Catch of the day £18*

*Seasonal garnish*

**From the grill**

*Sirloin 8oz £24.50*

*Has a light marbling of fat with a thicker layer of fat on  
the outside. Best served medium – medium well*

*Fillet 8oz £29.50 (\*£5.50)*

*The most tender cut of meat with very little or no fat. We  
would recommend to be served blue through to medium*

*Rib eye 10oz £27.250 (\*£3.50)*

*This cut is from the end of the sirloin approaching the  
neck which has the most flavour due to the higher fat  
content.*

*Best served medium – medium well*

*Char-grilled cumbrian chicken breast £15*

*Bbq sauce and glazed mozzarella*

*6oz 'cartmel valley game' venison £19*

*Haunch steak Has a fine, lean texture with a rich and  
gamey flavour. Best served medium rare to medium*

**Sides £3**

*Buttered new potatoes*

*Beer battered onion rings*

*Seasonal vegetables*

*Hand cut chips*

*Rocket and parmesan salad*

*House salad*

*Mashed potato*

**Sauces £2**

*Peppercorn*

*BBQ steak sauce*

*Dianne*

*Blue cheese*

*Red wine jus*

*Garlic butter*

**To finish**

*Chocolate assisette £8*

*Chocolate torte, chocolate brownie, chocolate ice cream  
and chocolate sauce*

*Coffee semifreddo £6.50*  
*Hazelnut tuille*

*Sticky toffee Pudding £6.50*  
*Butterscotch sauce, vanilla ice cream*

*Lemon tart £7.25*  
*Fresh raspberries and fruit coulis*

*(v) vegetarian*