

ALL DAY MENU

NIBBLES

Marinated Olives ^{Ve} £6.00
Hummus, flatbread

Selection Of Artisan Breads ^V £7.00
Olive oil, flavoured butter,
aged balsamic

Roasted And Scented Mixed Nuts ^{Ve GF} £6.00

Bbq Sticky Chicken Wings ^{GF} £8.00

Tempura Coated Halloumi Fries £8.00
Chilli jam

LIGHT LUNCHES & SANDWICHES

Served until 5pm

Warm Savoury Slice Of The Day ^V £12.00
Mixed salad and coleslaw

Applewood Mac And Cheese £12.00
Chorizo crumb and spring onion

**Cumbrian Ham And
Welsh Rarebit Ciabatta** £12.00
Salted crisps and coleslaw

Club Sandwich £14.00
Sriracha chicken mayonnaise,
gem lettuce, bacon jam, herb and tomato
salsa, smoked Applewood cheese

**Chargrilled Steak And
Grilled Red Onion Ciabatta** £16.00
Whole grain mustard
mayonnaise, rocket

Beer Battered Fish Finger Ciabatta £13.00
Chunky tartare sauce,
salted crisps, coleslaw

**Hummus, Artichoke, Falafel And
Roasted Pepper Ciabatta** ^{Ve} £12.00
Salted crisps and coleslaw

SIDES

All £5.00

Truffle And Parmesan Fries ^{V GF}

Rosemary And Garlic Sautéed Potatoes ^{V GF}

Pan Roasted Cauliflower Cheese ^{V GF}

Roasted Root Vegetables ^{Ve GF}

Chorizo Mac And Cheese | Chunky Chips ^{Ve GF}

Onion Rings ^{Ve} | **House Salad** ^{Ve GF}

SAUCES

All £3.00

**Bone Marrow Jus | Bearnaise
Smoked Blue Cheese | Peppercorn**

SHARING BOARDS

Taco Sharing Platter ^{GF} £25.00
Spicy beef chilli, Applewood cheese,
smashed avocado, mixed marinated
olives, iceberg lettuce, sour cream
dip, red onions, spring onions,
tomato salsa, chargrilled corn

**Baked Camembert
Fondue** ^V £22.00
Celery, fruit,
artisan bread
and fruit chutney

**Chargrilled
600g Chateaubriand** ^{GF} £85.00
Chunky chips, peppercorn sauce,
roasted tomato and
herb crusted field mushroom,
garlic and lemon butter

SMALL PLATES

Cream Of Carrot And Chilli Soup ^{Ve} £7.00
Ginger cream and coriander pesto,
mini naan

Potted Chicken Liver Parfait £11.00
Toasted brioche, apple chutney

Prawn And Crayfish Salad £12.00
Sweet chilli, egg noodles

Pan Fried Garlic And Root Ginger Squid ^{GF} £11.00
Asian style vegetables and soy dressing

Spring Pea And Asparagus Arancini £12.00
Smoked tomato fondue

Caramelised Shallot Tartin ^V £10.00
Whipped goats cheese and thyme
and redcurrant reduction

LARGE PLATES

Hawkshead Beer Battered Haddock £18.00
Chunky chips, mushy peas, tartare sauce

Pappardelle ^{Ve} £15.00
Sage, butternut and wild mushroom
cream sauce

Seared Seabass ^{GF} £22.00
Prawn and crayfish emulsion with
spring peas and new potatoes

**Roasted Beetroot And Cashew Nut
"Goats" Cheese Risotto** ^{Ve GF} £15.00
Fresh vegan prosciutto, rocket

Ham Hock And Leek Pie £18.00
Chunky chips, wholegrain mustard
cream sauce, spring green vegetables,
butter and thyme roasted carrots

Pan Roasted Stuffed Chicken Breast ^{GF} £23.00
Dauphinoise potato, slow cooked
chicken wing, bacon scented
savoy cabbage

Chargrilled Sausage And Mash £15.00
Please ask server for details
on the sausage of the day

FROM THE SALAD BAR

Smoked Chicken Caesar Salad £17.00
Garlic croutons, fresh parmesan,
anchovies

Warm Asian Salad ^{Ve GF} £15.00
Beansprouts, pak choi, ginger, sesame,
cashew, coriander, hoisin, broccoli, beans

BURGERS & GRILLS

**Crispy Coated
Buttermilk Chicken** £18.00
Roasted peanut and satay sauce,
sweet chilli jam and chunky chips

**Quorn Buttermilk
Chicken-less Fillet** ^{Ve} £17.00
Vegan local cheese, smashed
avocado, crispy paprika onions
and chunky chips

**Double Beef
Burger** £18.00
Jalapeño jam, baconnaise,
local cheese and chunky chips

Chargrilled 8oz Dry Aged Sirloin Steak ^{GF} £35.00 | **Chargrilled Dry Aged 8oz Ribeye** ^{GF} £30.00

Steaks served with: roasted tomato and herb crusted field mushroom, garlic and lemon butter

DESSERTS

All £10.00

Strawberry And Mascarpone Cheesecake ^V
Strawberry sorbet, demerara shortbread

Glazed Lemon Tart ^V
Raspberry and sorrel sorbet

Selection Of Lakes Ice Cream ^V
Tuile biscuit and berry compote

Classic Eton Mess Sundae ^{V GF}
Strawberries, meringue and
whipped chantilly cream

Tia Maria And Rum Tiramisu ^V
Plum and damson sorbet



The Belsfield
HOTEL

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