

The Langdale Restaurant

At Rowton Hall Hotel

2 Courses from £14.95

3 Courses from £17.95

'To Start'

Chestnut Mushroom Veloute

Herb Oil, Malted Croutes and Red Amaranth

Pressing of Braised Ham Hock

Poached Hens Egg, Mustard dressing,
Dressed Pea Shoots

Smooth Chicken Liver and Port Parfait

Cranberry and Orange Compote
Confit Raisins and Toasted Brioche

Whipped Goats Cheese and Chive Mousse

Heritage Beetroot, Toasted Pine Nut Salad, Aged Balsamic
Glaze

Home Cured Loch Duart Salmon Gravlax,

Citrus Aioli, Compressed Cucumber and
Pickled Radish

'The Main Event'

28 Day Dry Aged Sirloin Steak

Thyme infused Fondant Potato, Wirral Watercress,
Truffled Celeriac and Peppercorn Sauce
(£5.50 supplement)

Slow Cooked Pork Belly

Rosti Style Potato, Creamed Savoy Cabbage,
Honey Glazed Parsnips and Café au Lait Sauce

Steamed Fillet of Loch Duart Salmon

Herb Crushed New Potatoes, Confit Baby Tomatoes,
Buttered Greens and Lemon Buerre Blanc

Duo of Lamb

Roast Rump and Slow Cooked Shoulder

Pommery Mustard Mash, Roasted Heritage Roots,
Braised Red Cabbage and Redcurrant Jus

Roasted Capsicum and Butternut Squash Gnocchi

Blushed Tomato, Spinach and
Aged Balsamic

'A little Something Extra'

Hand Cut Triple Cooked Chips £3.00

House Mixed Salad £3.00

Creamed Spinach £3.50

Steamed Greens £3.00

Roasted Seasonal Vegetables £3.00

Buttered New Potatoes £3.00

'To Finish'

Selection of British and Continental Cheese

Bramley Apple Chutney, Grapes and Savory Biscuits

Classic Tart au Citron

Cassis Sorbet and Basil Sugar

Steamed Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Flourless Chocolate Torte

Blackberry & Sloe Gin Compote
Honey & Ginger Ice Cream

Bramley Apple and Rhubarb Crumble

'English Custard'

Winter Berry Cheesecake

Fresh Berries, Pistachio Crumb and Peach Ice Cream

Traditional English Tea £3.00

Cafetiere of Coffee £3.50

Cappuccino £3.50

Latte £2.75

Herbal Tea £3.00

Espresso £2.00

Hot Chocolate £3.50

We are unable to guarantee that any food either produced on site or which has been brought on to the premises is free from nuts or other allergens. Should you have any specific dietary, religious or allergen requirements please speak to a member of our team and we will be more than happy to accommodate you.