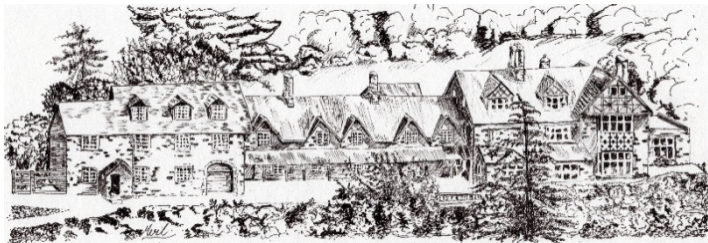


THE DINING ROOM



RAVEN STONE MANOR

STARTERS

Garden Pea Mousse - £7.50

Air Dried Cumbrian Ham, Honeydew Melon, Cumbrian Blue Cheese and Micro Herbs

Trio of Mackerel - £7.75

Mackerel Pate, Mackerel Bonbon and Crispy Mackerel Fillet, with Confit lemon, Fennel Slaw and Beetroot Ketchup

Pan-fried King Scallops - £9.75

Green Apple Salsa, Chorizo, Black Pudding and Squid Ink Tuille

Game Bird Terrine - £7.75

Smoked Celeriac and Apple Puree, Pickled Walnuts, Damson Chutney and Herb Snippets

Caramelised Red Onion, Asparagus and Eden Valley Brie Tart - £7.50

Red Pepper Relish and Rocket Salad

MAIN COURSES

Fillet of Cumbrian Beef - £21.00

6oz locally sourced beef, Smoked Confit Potato, Caramelised Onions, Carrots, Spinach, Thyme Red Wine Jus and Homemade Horseradish Sauce

Cumbrian Lamb Three Ways - £17.50

Slow and Low Braised Shoulder, Lamb Tattie Pot, Lamb Cutlet, Green Bean Wrapped with Parma-ham and Filo Pastry, Carrots and Shiraz Wine Jus

Pan-fried Fillet of Lock Duart Salmon - £16.75

Pea and Mint Risotto, Sauté Fennel and a Spring Green Salad

Pan-fried Gressingham Duck Breast - £16.75

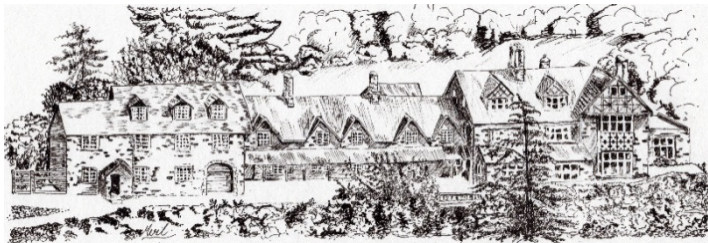
Potato Rosti, Roasted Orange glazed Carrots, Curly Kale, Charred Oranges and Hawkshead Damson Stout Jus

Roasted Mediterranean Vegetables - £14.95

Buffalo Mozzarella, Cajon Spiced Sweet Potato Wedges and Roasted Yellow Pepper Coulis

Some dishes may contain allergens such as celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphites. Although we take special care into creating food free from allergens, we cannot guarantee that your food is 100% safe from allergens due to potential cross-contamination.

THE DINING ROOM



RAVEN STONE MANOR

Homemade Desserts

Trio of Crème Brûlée

Vanilla, Raspberry with Malibu and White Chocolate served with Orange Sorbet and Shortbread Biscuit

Chocolate Pistachio Raspberry Tart

Pistachio Ice Cream, Chantilly Cream and Confit Raspberries.

Sticky Toffee Pudding

Toffee Sauce, Chantilly Cream and Vanilla Pod Ice-Cream

Eton Tidy

Strawberries. Meringue Kisses, Strawberry Puree & Jelly, Chantilly Cream and Strawberry Ice-Cream

Selection of Local Cheeses and 'Fudges' Biscuits

(Choose 3 cheeses from the selection of 5) supplement £1.85 for each extra cheese)

Blue Winnow, Eden Valley Brie, Smoked Hootenanny, Appleby Sun-Set, Cumbrian Farmhouse
Served with Apple Brandy Chutney, fresh Apple, Celery, and Grapes

Selection of Locally made Ice-Creams

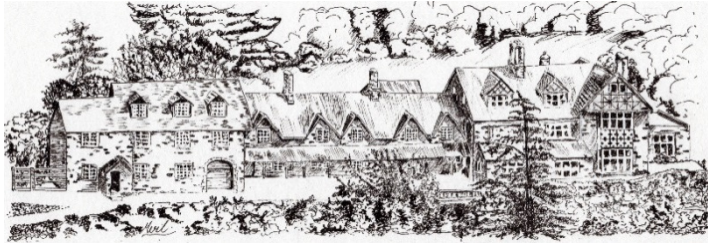
Please ask your server for daily selection

All Desserts £7.00

STARTERS

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THE DINING ROOM



RAVEN STONE MANOR

Homemade Soup of the Day

Served with Crusty Bread and Butter

£6.00

Haggis, Black Pudding and Bacon

Runny Boiled Egg, Steamed Leeks and Whisky Sauce

£7.50

Smoked Chicken Caesar Salad

Gem Lettuce, Marinated Anchovies, Herb Croutons, Parmesan Shavings and Caesar Dressing

£7.50 Starter £14.50 Main Course

Classic Prawn and Crayfish Cocktail

Marie Rose Sauce with Brown Bread and Butter

£8.50 Starter £16.50 Main Course

MAIN COURSES

Borrowdale Beef Ale Suet Pie

Seasonal Vegetables, Bucket of Chips and a Jug of Gravy

£14.50

Indian Platter

Chicken Tikka Masala, Pakora, Onion Bhaji, Poppadum, Pilau Rice, Mango Chutney and a Cucumber and Mint Yoghurt.

£14.95

Classic Fish and Chips

Cider Battered Cod, Chips, Mushy Peas and Homemade Tartar Sauce

£14.25

Whitby Whole Tail Scampi

Chips, Salad and Tartar Sauce

£14.25

Roast Vegetables and Walnut Goats Cheese Tart

Apricot Chutney, New potatoes and Baby Leaf Salad

£14.50

SANDWICH MENU *(Available from 12pm to 2pm)*

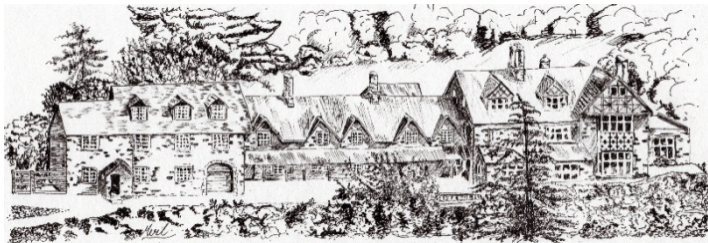
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Side Orders

£3.00

*Chips
Hot New Potatoes
Garlic Bread
Garlic Bread and Cheese
Beer Battered Onion Rings
Green Salad
Baby Leaf Salad
New Potato Salad*

THE DINING ROOM



RAVEN STONE MANOR

Hot Sandwich Platters

Minute Steak- with Gem Lettuce, Sauté Red Onions and Three Mustard Mayo -£10.95

Crispy Bacon & French Brie- with Cranberry Sauce - £9.95

Cumberland Sausage- with Fried Red Onions - £9.95

Brie and Apricot- with Apricot chutney - £9.95

Served on a ciabatta with chips and side salad

Cold Sandwiches

Tuna Mayo- with cucumber - £5.95

Lake District Cheddar Cheese- served with apple chutney - £5.95

Cumbrian Ham and Tomato - £5.95

Prawn and Crayfish- with Gem Lettuce and Marie Rose Sauce - £6.95

Smoked Chicken Caesar- with House Smoked Chicken, Gem Lettuce, Bacon and Classic Caesar Sauce - £6.95

Served with Crisps and side salad, on white or brown bloomer bread

CHILDREN'S MENU - £5.95

Cumberland Sausage- with Mash Potatoes, Peas and Jug of Gravy

Mini Fish & Chips- served with Peas

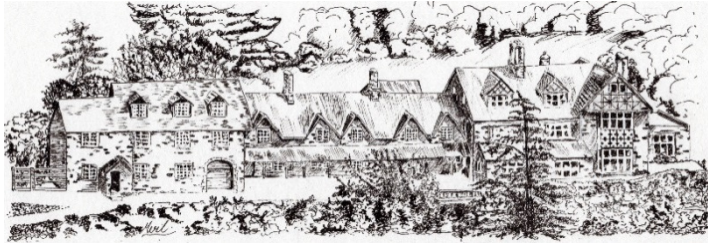
Chicken Nuggets- with Chips and Peas

Cheese Pizza Bread- served with Chips

Spaghetti Bolognaise- and Garlic Bread

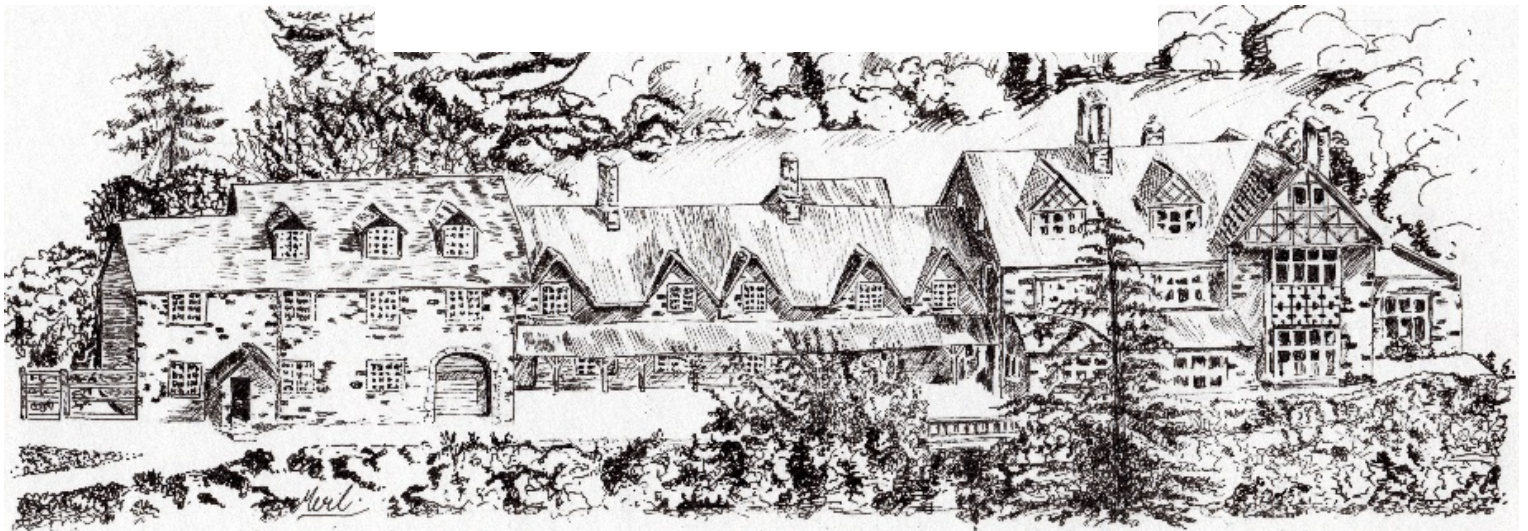
Childs portions from the Main Menu are also possible please ask your server

THE
DINING
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THE DINING ROOM



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