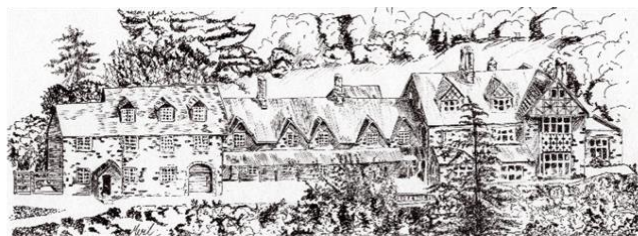


RAVEN STONE MANOR



Nibbles

Marinated Mixed Olives (VG)	£3.00
Stuffed Goat's Cheese Peppers	£3.00
Toasted Ciabatta with Sundried Tomato and Thyme Butter	£3.00
Cured Parma Ham with Crusty Bread	£3.50
Mixed Sundried Tomatoes with Olives and Feta (VG)*	£3.50
Crispy Brie Bites with Hawkshead Chilli Jam	£3.50
Mixed Sharing Platter (includes all of the above)	£14.00

Starters

Homemade Soup of the Day	£6.50
Crusty Bread and Butter	
Pan Fried Fillet of Seabass (GF)	£8.95
Sautéed New Potatoes, Confit Tomato, Salsa Verde	
Beetroot and Goat's Cheese Tarte Tatin	£7.50
Herb Leaf Salad, Balsamic Dressing	
Pan-Fried King Scallops	£9.95*
Green Apple Salsa, Chorizo, Black Pudding, Squid Ink Tuile	
Black Pudding and Haggis Scotch Egg	£7.95
Apple & Fennel Chutney, Puffed Pork, Mixed Leaves	
Red Wine Poached Pear (GF/VG)*	£7.50
Blue Winnow Cheese, Candied Walnuts, Chicory, Apple and Port Chutney	

Salads

Smoked Chicken Caesar Salad	£7.95 Starter	£14.95 Main Course
Gem Lettuce, Marinated Anchovies, Herb Croutons, Parmesan Shavings, Caesar Dressing		
Classic Prawn and Crayfish Cocktail	£8.50 Starter	£16.50 Main Course
Marie Rose Sauce, Brown Bread and Butter		

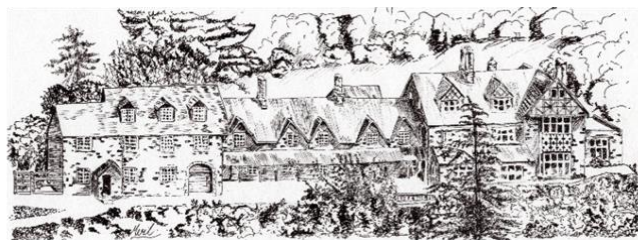
Main-sized Salads also served with Crusty Ciabatta

*Supplement applies for Dinner, Bed & Breakfast Packages

* Vegan available, please ask your server

Many of our dishes can be adapted to suit GF/VG dietary requirements, please ask your server

RAVEN STONE MANOR



Main Courses

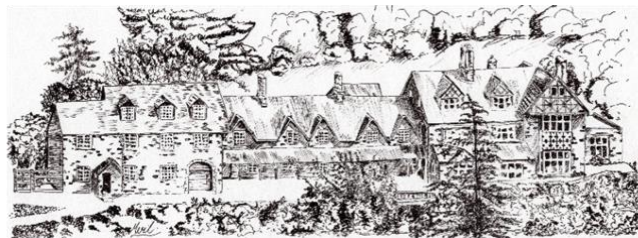
Cumbrian Lamb Rump (GF)	£17.95
Pommes Anna Potato, Pea Puree, Black Olive Crumb, Green Vegetables, Crumbled Feta, Garlic and Rosemary Jus	
Pan-Fried Duck Breast (GF)	£17.95
Potato Rosti, Celeriac Purée, Braised Chicory, Kale, Seasonal Vegetables, Red Wine and Plum Jus	
Pan-Fried Fillet of Lock Duart Salmon (GF)	£17.95
Fondant Potato, Curried Mussel Velouté, Sea Vegetables and Green Salad	
Fillet of Cumbrian Beef (GF)	£23.95*
Duck Fat Potato, Caramelized Red Onion, Seasonal Vegetables, Kale, Crispy Onion, Shiraz Jus	
Wild Mushroom Risotto (VG)*	£14.95
Parmesan, Rocket, Truffle Oil and Crusty Bread	
Borrowdale Steak & Ale Suet Crust Pie	£14.95
Seasonal Vegetables, Bucket of Chunky Chips, Gravy	
Long Shanks' Beef Burger	£14.95
Beef and Red Onion Burger, Bacon, Smoked Cheese, Chunky Chips, Coleslaw	
Homemade Chicken Tikka Masala	£14.95
Naan, Poppadum, Samosa, Bhaji, Pakora, Pilau Rice with Minted Yoghurt and Mango Chutney	
Classic Fish and Chips with Mushy Peas	£14.95
Cider Battered Cod, Chunky Chips and Tartare Sauce	
Whitby Wholetail Scampi	£14.50
Chunky Chips, Salad and Tartare Sauce	
Corn-Fed Chicken with Peas à la Francaise (GF)	£14.95
Potato Fondant, Garden Peas, Bacon Lardons, White Wine Cream Sauce and Pancetta Crisp	
Malayan Penang Vegetable Curry (VG)	£13.95
Saffron Rice, Pickled Cucumbers, Aubergine Relish, Poppadum and Green Salad	

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RAVEN STONE MANOR



Desserts

Apple and Blackberry Crumble (VG)	£7.45
Vanilla Ice Cream or Custard	
Trio of Crème Brûlée	£7.45
Vanilla, White Chocolate, Raspberry and Baileys	
Cranachan Cheesecake	£7.45
Fresh Raspberries, Whisky Chantilly Cream, Raspberry Sorbet, Toasted Oats	
Chef's Sticky Toffee Pudding	£7.45
Chantilly Cream, Vanilla Ice Cream	
Milk Chocolate Delice	£7.45
Chocolate and Hazelnut Crumb, Fresh Raspberries, Salted Caramel Ice Cream	
Local Cheese Board	£7.45 for 3 / £9.95 for 5*
Celery, Apple, Artisan Biscuits, Chutney	
3 Scoops of Ice Cream or Sorbet	£7.45
Ice Creams - Madagascan Vanilla, Strawberry and Cream, Death by Chocolate, Salted Caramel, Rum and Raisin, Gingerbread	
Sorbets - Champagne, Apple, Raspberry, Cassis, Orange, Lemon	

Sides

Chunky Chips	£3.00
Sweet Potato Fries	£3.00
Toasted Garlic Ciabatta	£3.00
Garlic Ciabatta and Cheese	£3.75
House Salad	£3.00
Seasonal Vegetables	£3.00
Chunky Chips and Cheese	£3.75

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