



— THURNHAM HALL —
THE DALTON RESTAURANT

TO START

Freshly Made Soup of The Day (V, GF on request)
served with sliced crusty bread & butter£5.00

Mackerel and Mango

Smoked pepper mackerel served with rich yellow mango and chilli salsa finished off with a smoked bacon crumb£7.50

Crispy Belly Pork Salad

Roasted belly pork pieces stir-fried in a apple dressing sat on a bed of crisp potato with fresh carrot and cucumber salad.....£6.50

Tempura Stem Broccoli

Very lightly battered baby stem broccoli served with dark soy and ginger dressed slaw and sweet chilli dipping pot£5.50

TO FOLLOW

Roasted Butternut and Rosemary Risotto

Roasted butternut to pull out all the sweetness, with fresh rosemary to give an earthy flavour combined in a creamy risotto£11.95

Fish Pie

Fresh haddock and salmon with prawns in rich white wine and herb cream sauce topped with smooth mash with cheddar cheese and a side of fresh vegetables.....£15.95

Crispy Belly Pork

Slow cooked English Lakes belly pork stuffed with black pudding and wholegrain mustard, served on an Irish cabbage slaw, cider, sage and onion Boulanger potatoes, wild garlic cream with spiced herb oil.....£18.90

My haddock and chips

Fresh British Isles haddock sat on a gherkin and samphire salad, large parmentier potatoes and caper cream hollandaise dressing topped with lemon crust flakes.....£17.50

English Lakes Beef Steaks

Our steaks cooked to your own liking, with the classic roasted cherry tomatoes, butter paned mushrooms, crispy onions and steak house chips

8 oz English Lakes Rump of Beef.....£22.25

8 oz English lakes Sirloin of Beef.....£28.20

Add £4.00

Pepper brandy sauce, Diane sauce, Tomato and herb butter, Garlic butter

Homemade beef Burger

English Lakes beef burger are served on a floured bun filled with salad and mustard mayonnaise and a side of fries.....£12.95

Brined Goat and Sheep Cheese

Pan fried sliced halloumi with a broccoli and coriander spiced cous cous finished with broad bean purée topped with shaved cauliflower and toasted walnuts.....£18.25

SWEETS

Mint and Chocolate Cheesecake

Sweetened soft cream cheese with fresh mint, sat on a chocolate biscuit crumb£5.50

Lemon and Meringue Tart

Sweet party tart filled with a smooth lemon filling finished with sliced raspberry meringue.....£6.00

Gluten Free Chocolate Brownie

100% cocoa smooth dark chocolate brownie with mint whipped cream£5.50

Vegan Fruit Parfait

Chilled lemon, coconut and greek yogurt alternative with fruit purée centre topped with a walnut praline crust.....£5.50

