



THE LEATHES HEAD

HOTEL AND RESTAURANT

Dinner Menu

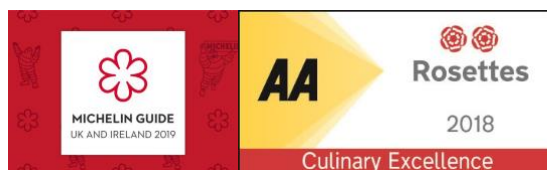
Welcome to The Leathes Head Country House Hotel where we are truly passionate about our food. Dining and drinking in the hotel is always a special occasion and we welcome you to this magnificent Edwardian Country House to be entertained in style.

Featuring local British Cuisine, Head Chef Noel Breaks fills the menu with fine dining options, some classic with a modern twist, all as full of imagination as they are of flavour. Holder of 2 AA Rosettes, our restaurant treats diners and guests to a menu of locally grown and reared produce, including Herdwick Lamb and Hogget (*14-month old sheep*) from Yew Tree Farm in Rosthwaite, fresh meat from Lakeland Supplies in Kendal, cheese from Kendal Cheese Company, milk & free range eggs from Scales Farm and other local produce from the Borrowdale Valley and our grounds.

Three Courses £49.95 / Two Courses £39.95
(Three courses included with Dinner Bed and Breakfast package)

Wine Pairing - Three Courses £32.95 Per Person

Wine Pairing - Two Courses £27.95 Per Person



For advice on our ingredients regarding food allergies and intolerances, please speak with a member of our team who will be able to assist you



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Soup

Daily Changing

Ravioli

Daily Changing

Mackerel

Cucumber Ketchup – Horseradish – Tomato Water Jelly

Game Pithivier

Pigeon Salad – Baby Turnip – Jus Vinaigrette – Date

Wild Garlic Souffle

Gnocchi - Fermented Kohl Rabi - Beetroot Slaw - Sourdough

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Yew Tree Farm Hogget

Rack of lamb – Smoked Aubergine – Savoy – Cocoa Oil

Fillet Of Cumbrian Beef (Supplement £8.95)

Feather Blade- Carrot – Horseradish Mash – Baby Onion
watercress

Sea Bream

Sprouting Broccoli – Fennel – Bulgar Wheat

Honey and Thyme braised chicory

Roast cauliflower- Puffed Rice- Sheeps Curd

Guinea Fowl

Stuffed Leg – Toast Puree – Leek – Sorrel



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Blood Orange Tart

Bitter chocolate Sorbet

Granny Smith Apple

Rhubarb – Vanilla – Crumble

Mango Delice

Cardamom Ice Cream – Rosemary & Oat Tuille

Selection of Cheese (Supplement £5)

Sourdough Crispbreads- Homemade Chutney

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