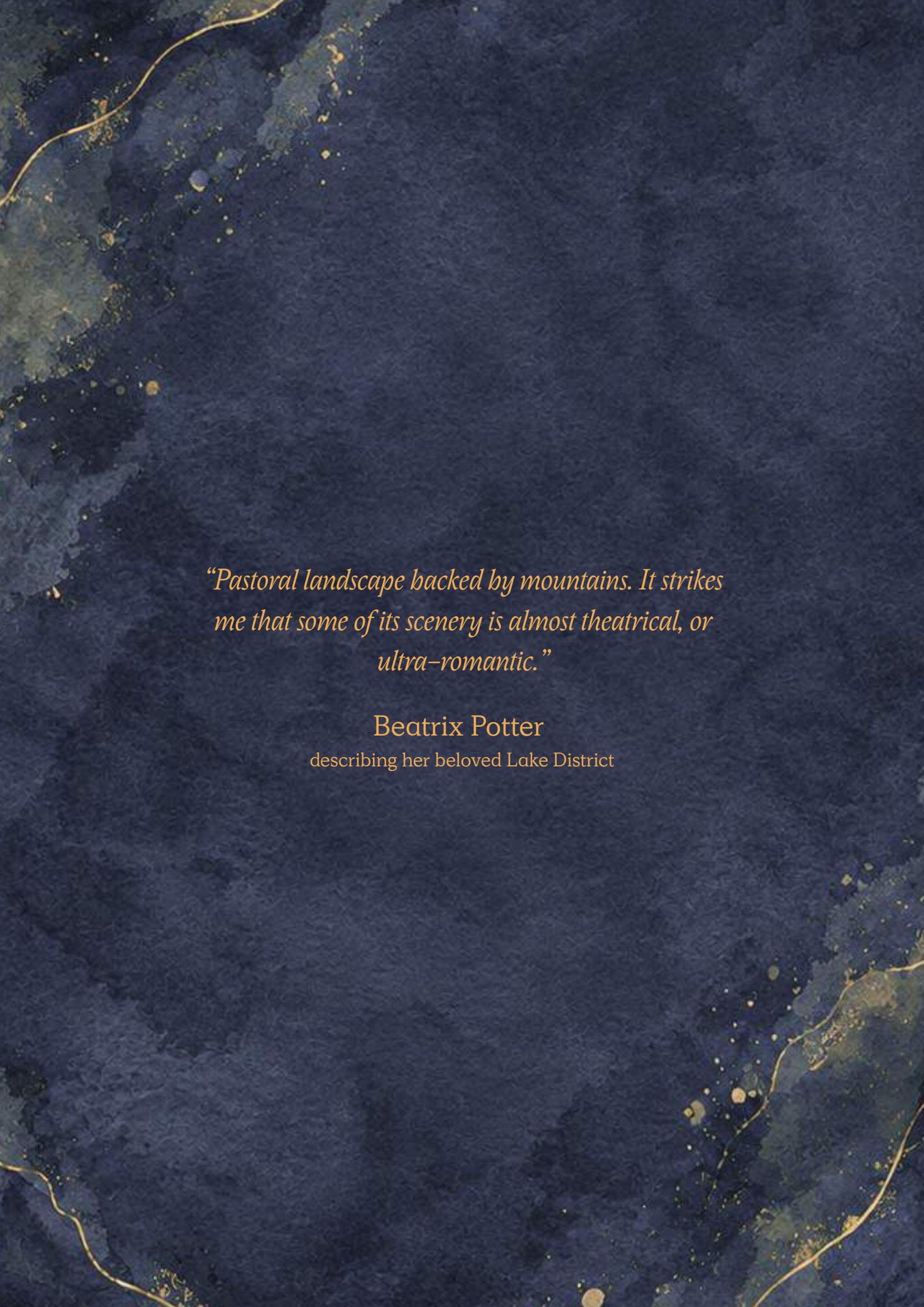


A Taste of
Autumm & Winter

EST. 1887

The Ro

BOWNESS
- ON -
WINDERMERE

The background is a deep navy blue with a fine, pebbled texture. It is decorated with intricate marbling in shades of gold and light blue, primarily along the left and bottom edges, creating a sense of depth and elegance.

*“Pastoral landscape backed by mountains. It strikes
me that some of its scenery is almost theatrical, or
ultra-romantic.”*

Beatrix Potter

describing her beloved Lake District

Starters

Soup of the day (V) (GFO) £7.50

served with crusty bread

Spinach & Ricotta Ravioli (V) £9.50

Delicate pasta parcels filled with spinach and creamy ricotta cheese

Sun Blushed Tomato Bruschetta (VE) £7.50

Crisp toasted bread topped with sweet, sun-blushed tomatoes, fragrant herbs
finished extra virgin olive oil

Grilled Goat Cheese & Beetroot Salad (V) (GFO) £9.50

Warm, creamy goat's cheese served with sweet roasted beetroot, crisped seasonal
leaves and delicate balsamic glaze, served with melba toast

Chicken Liver Parfait (GFO) £7.50

A smooth and indulgent chicken liver parfait, complemented by sweet and tangy red
onion chutney, served with lightly toasted buttery brioche

Homemade vegetable pakora (V) (GFO) £7.50

served with cool and refreshing mint yoghurt

Garlic & White Wine Mussels (GFO) £9.50

Tender mussels cooked in a fragrant garlic and white wine sauce, enriched with
cream and served with warm, crusty ciabatta bread

Sides

Marinated Olives and artisan bread (GFO) £6.95

Parmesan truffle fries £5.95

House salad £4.50

Garlic ciabatta £4.50

(add cheese) £1.50

Mains

Chef's Special

Jamaican Jerk Chicken £18.95 (GFO) 🌶️

Tender chicken leg and thigh seasoned with a traditional Jamaican blend of warming spices and herbs, accompanied by cannon potatoes, seasonal vegetables, corn on the cob and rich jerk sauce

Roasted Cauliflower Steak (VE) (GF) £15.95

Thick-cut roasted cauliflower steak layered on fragrant turmeric-infused rice, finished with a vibrant lemon and parsley oil and scattered pomegranate seeds for a delicate touch of sweetness

Wild Mushroom & Parmesan Tagliatelle (GFO) £16.95

Silky ribbons of tagliatelle tossed with a medley of wild mushrooms in a rich, savoury sauce, finished with cherry tomatoes and aged Parmesan for a beautifully indulgent depth of flavour

Ballotine of Braised Beef Brisket (GFO) £19.95

Braised beef brisket served with saffron infused potatoes, seasonal vegetables and rich red wine jus

Pan-Fried Sea Bass Fillet (GFO) £19.95

Pan-fried sea bass fillet served with crushed new potatoes, seasonal vegetables and a delicate white wine cream sauce

Homemade 8oz Cheeseburger (GFO) £16.95

A juicy homemade 8oz beef burger topped with melted cheddar cheese, crisps baby gem lettuce, beef tomato and relish, served with crispy French fries

Beer-Battered Haddock £18.95

Fresh haddock fillet encased in a crisp, golden beer batter, served with chips, traditional mushy peas and tartare sauce

Chef's Homemade Chicken Curry of the Day (GF) £18.95

Tender chicken simmered in the Chef's aromatic curry of the day, served with fragrant basmati rice and crisp poppadom and sweet mango chutney

Desserts

Sticky Toffee Pudding (V) £7.50

Warm, indulgent date sponge drizzled with a rich, velvety toffee sauce and accompanied by smooth Lakeland vanilla ice cream

Baileys Cheesecake (V) £6.50

Rich and creamy Baileys-infused cheesecake, complemented by a vibrant raspberry coulis for a delicate balance of indulgent sweetness and refreshing fruit

Warm Apple & Mixed Berry Crumble (V) £7.50

Warm spiced apples and mixed berries crowned with a golden, buttery crumble topping, served with smooth Lakeland vanilla ice cream

Decadent Dark Chocolate Dessert (V) £8.50

An indulgently rich dark chocolate creation with deep cocoa notes and a luxurious coulis finish – the perfect finale for chocolate lovers

Selection of Lakeland Ice Cream (V) £7.50

A tempting selection of locally sourced Lakeland ice creams, offering a variety of smooth and indulgent flavours for a refreshing finish

ALLERGENS & DIETARY REQUIREMENTS

Please advise a member of our team of any allergies or dietary requirements when ordering. As our dishes are prepared in an environment where allergens are present, we cannot guarantee the complete absence of traces.

V Vegetarian • **VE** Vegan • **GF** Gluten Free • **GFO** Gluten Free Option Available

A **discretionary 10% service charge** will be added to your final bill.

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