



Evening Menu

Appetisers

Warm sourdough bread

Served with olives & balsamic

Or

Homemade houmous & olives

£3.95

Starters

Soup Of The Day

Served with fresh bread

£5.25

Grilled Halloumi

With a roasted beetroot puree

£6.25

Chicken Liver & Foie Gras Pate

Served on a toasted sourdough, mixed leaf salad & red onion marmalade

£6.25

Grilled Black Pudding

With buttered spinach, Cumbrian air dried ham topped with a free range egg & hollandaise sauce

£6.95

Beetroot Cured Salmon

Horseradish crème fraiche, watercress salad with a citrus dressing

£6.95

Pan Roasted Pheasant Breast

Carrot puree & Cumberland sauce

£6.95

Moules

Half shell mussels, cooked with onion, garlic, white wine and tarragon

£6.95

HIDDENRIVERCAFE



Mains

Shallot Tarte Tatin

Topped with goats cheese, water cress & a balsamic reduction

£14.95

Pancetta Wrapped Chicken

Served with fondant potatoes on a confit of creamed leeks & sage

£15.95

Slow Cooked Beef Bourguignon

Served with fondant potatoes & roasted shallots glazed with a rich bourguignon sauce

£16.95

Confit Duck Leg

With bacon bubble & squeak & a port & redcurrant jus

£16.95

Oven Baked Sea Bass

Served on parsley mash with a creamy white wine mussel & tarragon sauce

£16.95

Rack of Fellside Lamb

With confit of creamed pancetta, peas & spring cabbage, parmentier potatoes & a red wine sauce

£17.95

Grill

Homemade Beef Burgers

Served in a brioche bun with monteray jack cheese, onion marmalade and garlic mayo with hand cut chips

£12.95

Flat Iron Steak

£14.95

Rib Eye Steak

£19.95

Fillet Steak

£24.95

All steaks are served with hand cut chips, roasted cherry tomatoes and portobello mushroom with Diane sauce



Desserts

English Lakes Ice Cream Sundae

Served with mini marshmallows and Chocolate Sauce

£5.25

Sticky Toffee Pudding

Served with butterscotch sauce and madagascan vanilla ice cream

£5.95

Double Chocolate Brownie

Served warm with chocolate ice cream, raspberry puree and fresh raspberries

£5.95

Zesty Citrus Tarte

With bitter orange glaze and Madagascan vanilla ice cream

£5.95

Homemade Crème Brulee

served with shortbread

(ask for today's special)

£5.95

Hidden River Cheesecake

(ask for today's special)

£5.95

Hidden River Cheeseboard

A selection of Artisan cheeses form Appleby Creamery

Served with crackers & farmhouse chutney

**£7.25*

*A £2.00 supplement will be added on for the Sunday Lunch 2 or 3 course special

