



Hidden River a La Carte

Snacks

Gordal olives 3 / Salt & pepper cashews or Dry roasted peanuts 2 / Savoursmiths crisps 2

Cocktail special - Homemade Elderflower sparkling (8.0 abv) 7

Focaccia and Romesco sauce on the table (contains nuts)

Starters

Twice-baked Torpenhow park house cheddar soufflé with chives 9

Saffron arancini with garlic aioli, romesco and balsamic (nuts) 10

Heritage beetroot, beetroot hummus, whipped feta, caraway cracker 10

Smoked salmon and crab cocktail 10

Mains

Venison burger, chorizo jam, cheese, rocket, pickled onion rings and chips 19

Sirloin steak, hand cut chips, green beans, shallot and garlic, peppercorn sauce 28

Cod loin, burnt butter dressing, tender stem broccoli 22

Curried cauliflower and lentil dahl pie with onion bhaji 18

Kirkups Cumberland sausage, caramelised onion and gherkin jus, mash and greens 18

*Please speak to a member of staff if you have any dietaries or intolerances
Dishes may contain traces of allergens*





Pudding

Sticky toffee pudding with butterscotch sauce and vanilla ice cream 8

Chocolate fondant, honeycomb and peanut butter ice cream 10

Lemon Posset with blueberry compote and almond crumble 9

Add on

Sauternes | Bordeaux, France - 75ml 6

Fortified Malbec | Mendoza, Argentine - 75ml 9.9

Ice Cidre | Upsala, Sweden - 75ml 7.3

Ruby Port | Duoro Valley, Portugal - 50ml 4.1

Oloroso Sherry | Jerez, Spain - 50ml 7.5

Espresso Martini 12

Liqueur Coffee 9.8

*Please speak to a member of staff if you have any dietaries or intolerances
Dishes may contain traces of allergens*

