

Menu November 2023

3 courses £21

Starters £6 each, Mains £12 each, Desserts £6 each

Smoked haddock fishcake

with homemade tartare sauce

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Leek and potato soup

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Grilled halloumi

with a carrot and orange salad

Roast chicken supreme

with a pearl barley, smoked bacon and root vegetable casserole

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Beetroot and red onion tart tatin

with a goats cheese salad

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Beef & ale stew with cheddar and herb dumplings

served with mashed potatoes and seasonal vegetables

Chocolate orange cheesecake

with caramelized oranges

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Glazed lemon tart

with Chantilly cream

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White chocolate and whisky bread & butter pudding

served with vanilla custard

DRINKS MENU

GRADUATES RESTAURANT

Wines & Prosecco

Waters Edge Pinot Grigio	£5.00 per 175ml glass
Nika Tiki Sauvignon Blanc New Zealand	£5.00 per 175ml glass
Waters Edge Merlot	£5.00 per 175ml glass
Waters Edge Shiraz	£5.00 per 175ml glass
Grenache Rose	£5.00 per 175ml glass
Prosecco 20cl	£6.50 per bottle
Prosecco 75ml	£5.00 per 175ml glass

Spirits

The Lakes Gin	£3.00 35ml
The Lakes Vodka	£3.00 35ml
The One Whisky	£3.00 35ml
0% Gordons Gin	£2.50



Beer and Cider

Hawkshead Bitter Windemere	£5.00 per 175ml glass
Hawkshead Pale Ale	£5.00 per 175ml glass
Hawkshead Lakeland Gold	£5.00 per 175ml glass
Hawkshead Lakeland Hells Lager	£5.00 per 175ml glass
Bulmers Original Cider	£5.00 per 175ml glass
Heineken 00 Alcohol Free Lager	£5.00 per 175ml glass

Soft Drinks

Bottlegreen Sparkling Elderflower	£2.00
Fentimery Light Raspberry Lemonade	£2.00
Bottlegreen Crisp Apple	£2.00
J20 Orange and Passionfruit	£2.00
J20 Apple and Raspberry	£1.50
Schweppes Soda Water	£1.50
Schweppes Tonic Water	£1.50
Schweppes Lemonade	£1.50
Diet Coke	£1.50