

—THURNHAM HALL— THE DALTON RESTAURANT

TO START

Freshly Made Soup of The Day (V, GF on request) served with sliced crusty bread & butter£5.00 Mackerel and Mango Smoked pepper mackerel served with rich yellow mango and chilli salsa finished off with a smoked bacon crumb£7.50	Crispy Belly Pork Salad Roasted belly pork pieces stir-fried in a apple dressing sat on a bed of crisp potato with fresh carrot and cucumber salad£6.50 Tempura Stem Broccoli Very lightly battered baby stem broccoli served with dark soy and ginger dressed slaw and sweet chilli dipping pot£5.50
TO FOLLOW	
Roasted Butternut and Rosemary Risotto Roasted butternut to pull out all the sweetness, with fresh rosemary to give an earthy flavour combined in a creamy risotto£11.95	English Lakes Beef Steaks Our steaks cooked to your own liking, with the classic roasted cherry tomatoes, butter panned mushrooms, crispy onions and steak house chips
Fish Pie Fresh haddock and salmon with prawns in	8 oz English Lakes Rump of Beef£22.25
rich white wine and herb cream sauce topped with smooth mash with cheddar cheese and a	8 oz English lakes Sirloin of Beef£28.20
side of fresh vegetables£15.95	Add £4.00
Crispy Belly Pork Slow cooked English Lakes belly pork stuffed	Pepper brandy sauce, Diane sauce, Tomato and herb butter, Garlic butter
with black pudding and wholegrain mustard, served on an Irish cabbage slaw, cider, sage and onion Boulanger potatoes, wild garlic cream with spite herb oil£18.90	Homemade beef Burger English Lakes beef burger are served on a floured bun filled with salad and mustard mayonnaise and a side of fries£12.95
My haddock and chips Fresh British Isles haddock sat on a gherkin and samphire salad, large parmentier potatoes and caper cream hollandaise dressing topped with lemon crust flakes£17.50	Brined Goat and Sheep Cheese Pan fried sliced halloumi with a broccoli and coriander spiced cous cous finished with broad bean purée topped with shaved cauliflower and toasted walnuts£18.25
SWEETS	
Mint and Chocolate Cheesecake	Gluten Free Chocolate Brownie
Sweetened soft cream cheese with fresh mint, sat on a chocolate biscuit crumb£5.50	100% cocoa smooth dark chocolate brownie with mint whipped cream£5.50
Lemon and Meringue Tart	Vegan Fruit Parfait
Sweet party tart filled with a smooth lemon filling finished with sliced raspberry meringue£6.00	Chilled lemon, coconut and greek yogurt alternative with fruit purée centre topped with a walnut praline crust£5.50





—THURNHAM HALL— BRUNCH MENU

Dalton Breakfast.....£11.95

2 Cumberland sausages, 2 rasher of bacon, whole roasted tomato, buttered mushrooms, rich baked beans, 2 hash browns, black pudding and your choice of fresh hen eggs (fried, poached or scrambled)

Vegetarian Breakfast.....£10.95 (*GF*, *V*).

2 vegetarian sausages, whole roasted tomato, buttered mushrooms, rich baked beans, hash browns and your choice of egg (fried, poached or scrambled)

Eggs Benedict....£6.50

2 freshly soft poached eggs sat on Lakeland bacon and toasted English muffin topped with hollandaise sauce

Eggs Florentine.....£6.50

2 freshly soft poached eggs sat on spinach and toasted English muffin topped with hollandaise sauce

Light Omelette....£8.95

3 egg omelette with back bacon, spinach, mushrooms and topped with cheese and a small side salad.

Mushroom Toast

Creamy button mushrooms with chives.....£7.50 sat on wholemeal toast.

SANDWICHES & BUNS

Our sandwiches are served on bloomer bread or on a floured bun All are served with fries and small dressed salad

£7.50

Sliced Lakeland bacon
Cumberland sausage
Cheddar cheese and tomato
Honey roasted ham with English mustard
Roast Lakeland beef with Horseradish
Smashed avocado with roasted tomatoes

PANINIS

All are served with a side of fries & small dressed salad.

£8.50

Brie and sweet grape Ham and cheese. Lakeland bacon, cranberry and brie

Homemade Burgers....£12.95

All burgers are served on a floured bun filled with salad and mustard mayonnaise and a side of fries

100% Lakeland beef burger Roasted Cajun chicken burger

Roasted Butternut and Rosemary Risotto.....£11.95

Roasted butternut to pull out all the sweetness and with fresh rosemary to give an earthy flavour combined in a creamy risotto

Fish Pie....£15.95

Fresh haddock and salmon with prawns in rich white wine and herb cream sauce topped with smooth mash with cheddar cheese and a side of fresh vegetable