



THE  
**COACH HOUSE**  
RESTAURANT

**Limoncello Spritz**

Limoncello, Prosecco, Soda  
**£12**

**Blood Orange  
Negroni**

Blood orange gin, Campari, Martini  
rosso  
**£12**

**Hugo Spritz**

St Germain Elderflower, Prosecco,  
Mint, Soda  
**£12**

**Snacks**

**Nocellara  
olives**

**£4.25 (v,gf)**

**Smoked  
Almonds**

**£4.25 (v,gf)**

**Starters**

**Curried Cauliflower Soup**  
Sourdough Croutons, Herb Oil  
**£8.45 (gf\*)**

**Elderflower Gin-Cured Sea Trout**  
Whipped Ricotta, Pickled Grapes, Samphire,  
Dill Oil, Sea Salt Crostini  
**£10.25 (gf\*)**

**Heritage Tomato Bruschetta**  
Torpenhow Smoked Cheddar Custard, Basil Pesto, Pickled Shallots, Yuzu  
Dressing, Smoked Olive Oil Emulsion  
**£10.25 (gf\*) (v)**

**Cartmel Smoked Pork Belly**  
Celeriac Remoulade, Fig Ketchup, Crackling, Crispy Sage  
**£10.95 (gf)**



GF = gluten free, GF\* = gluten free option available, V = vegetarian, VE = vegan





THE  
**COACH HOUSE**  
RESTAURANT

## Mains

### Cumbrian Corn-Fed Chicken Supreme

Fondant Potato, Crispy Chicken Skin, Chicken Leg Bon Bon, Black Garlic, Carrot Puree, Baby Carrots, Cavolo Nero, Red Wine Jus £25.95 (gf)

### Trio of Cumbrian Lamb

Slow Cooked Shoulder, Pan Fried Loin, Crispy Lamb Belly, Dauphinoise Potato Cavolo Nero, Tarragon Emulsion, Walnut, Braised Baby Leeks, Red Wine Jus £29.95 (gf)

### Pan Fried 6oz Fillet Steak

Triple Cooked Chips, Bone Marrow Garlic Butter, Confit Tomato, King Oyster Mushroom, Pickled Onion Rings, Dressed Gem Lettuce £34.95 (gf\*)  
*Add Peppercorn Sauce £4.25*

### Steak & Corby Ale Pie

Creamed Potato or Triple Cooked Chips, Buttered Greens, Braised Carrot, Red Wine Jus £22.95  
*British Pie Awards 'Gold Award' 2025*

### Pan Fried Cod Loin

Smoked Bacon, Pea & Leek Velouté, Saffron Potato, Rainbow Chard, Samphire, Dill Oil £28.95 (gf)

### Allendale Beer Battered Haddock

Triple Cooked Chips, Mushy Peas, Tartare Sauce £20.95 (gf)

### Roasted Beetroot Risotto

Salt Baked Beetroot, Crumbled Goats Cheese, Toasted Pine Nuts. Crispy Kale £19.95 (v) (gf)



GF = gluten free, GF\* = gluten free option available, V = vegetarian, VE = vegan



## Desserts

### Sticky Toffee Pudding

Brandy Snap, Salted Malt Fudge, Vanilla Ice Cream  
£9.95 (v,gf\*)

### Set Lemon Cream

Blackberries, Meringue, Hazelnut Crumb, Lemon Verbena, Vanilla Ice cream  
£9.95 (gf\*)

### Dark Chocolate & Pistachio Fondant

Cherry Compote, Cherry Ice Cream  
(allow 15 minutes cooking time)  
£9.95 (v)

### Affogato

Brandy Snap, Honeycomb, Carvetii Coffee Ice Cream, Espresso  
£6.95 (gf\*)  
*Add a liqueur of your choice, we recommend Amaretto, Frangelico or Kahlua*

### 3 Scoops of Gelato or Sorbet

(3 Hills, Torpenhow, Bassenthwaite)  
Chocolate, Vanilla, Mint Chocolate Chip, Carvetii Coffee, Orange Marmalade,  
Raspberry Sorbet, Lemon & Lime Sorbet, Wild Cherry Sorbet  
£7.95 (gf\*)

### Selection of Cumbrian Cheese

Eden Valley Smoked Brie- Appleby Creamery (Appleby)  
Park House Smoked Cheddar- Torpenhow Dairy (Bassenthwaite)  
Black Dub Blue- Appleby Creamery (Appleby)  
Red Onion Marmalade, Celery, Grapes, Sourdough Crackers  
£11.95 (gf\*)

