

The Ro

Set Menu

Starters

Roasted red pepper and tomato soup (V/VGO/GFO)
with garlic and herb croutons, sourdough roll

Primavera salad (V/VGO/GF)
with quinoa, kale, edamame beans, brown rice, soybeans, baby leaves, and asparagus.
Honey and mustard dressing

Muncaster crab croquette with mussels
in a light curry sauce, mustard cress

Bao bun with pulled pork
in sticky Korean barbecue sauce, sesame seeds, chilli and spring onion

Goosnargh duck liver parfait
with orange chutney and toasted

Mains

Fried polenta with celeriac fondant (VE/V/GF)
grilled broccoli, crispy mushrooms, and herb gremolata

Caesar salad with grilled chicken breast or grilled salmon or vegan halloumi (VGO/GFO)
shaved Parmesan, anchovies and herb croutons

Great North Pie company 14 hour braised beef and ale pie in shortcrust pastry
creamed mash, seasonal vegetable and gravy

Deep fried haddock in Wainwrights beer batter (GFO)
mushy peas, triple cooked chips and tartare sauce

Breast of Cumbrian chicken
crushed new potatoes, peas and spinach, woodland mushroom sauce, truffle oil, crispy leeks

Desserts

Beeramisu. Lady fingers soaked in chocolate stout
with Mascarpone cheese and cream

Raspberry Crème Brulee (GFO)
with shortbread

The original Sharrow Bay sticky toffee pudding (GFO/VFO)
with butterscotch sauce and vanilla ice cream

Selection of dairy ice creams (GFO/VFO)

Blackcurrant delice (V/VE/GF)
with passion fruit sorbet

EST. 1887

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BOWNESS
— ON —
WINDERMERE

