

# The Lounge menu

served 12.00 - 2.00 pm

**MEAT DISHES 13.00**

**DRY AGED STEAK** *chips, garlic butter*

**CRISP ROAST ENGLISH HAM** *peas, honey & sesame*

**SLOW COOKED CHICKEN LEG** *roast shallot, parsnip chips*

**LOCALLY REARED DAILY MEAT**

**FISH DISHES 11.00**

**SALMON AND COD FISHCAKE** *lemon, crispy capers*

**MENAI MUSSELS** *lakes pancetta, leeks, apple, crusty bread*

**ALE BATTERED FISH AND CHIPS** *unsworth yard ale, mushy peas, tartar*

**SUSTAINABLE DAILY FISH**

**VEGETARIAN DISHES 11.00**

**SPICED AUBERGINE** *cucumber yoghurt, batta harra*

**WILD MUSHROOMS** *granary toast, poached egg, parsley and garlic*

**TOVEY GOATS CHEESE** *beetroot, orange, hazelnut*

**SEASONAL DAILY VEG**

**SOUP OF THE DAY** *made from fresh ingredients, served with home-made bread* **6.50**

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CLOSED SANDWICHES SERVED WITH HAND CUT CHIPS 9.00

HERB ROAST PORK *new potato, pea shoots, crackling*

CUMBRIAN CHEESE RAREBIT *rocket, tomato, red onion, cider vinegar*

POACHED or SMOKED SCOTTISH SALMON *lemon, aioli, mizuna, pickled cucumber*

DRY AGED ROAST BEEF *dill pickle, mustard, watercress*

BATTERED FISH BARM *home-made tartar, pea shoots*

SIDES 3.50

CHUNKY CHIPS | SKINNY FRIES

SEASONAL GREEN VEG | MIXED LEAVES

DESSERTS

*ask for our daily changing menu* 7.00

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla ice-cream* 7.00

SELECTION OF ICE-CREAMS 5.50

SELECTION OF FRUIT SORBETS 5.50

LOCAL CHEESE SELECTION *biscuits, grapes, chutney* 11.00



**NETHERWOOD**  
HOTEL & SPA