

## CHILDREN'S CHOICES

aged 3-7 £10   aged 8-13 £15

### STARTERS

Crayfish Cocktail with Marie Rose

Chilled Gazpacho

Garlic Bread topped with cheese

Heinz Tomato Soup with freshly baked breads

### MAIN COURSES

Corn Fed Chicken Breast with mashed potato, vegetables and jus

Mini Battered Cod with chips and mushy peas

Cumberland Sausage with mashed potato

Create Your Own Pasta Dish

Shape – penne



Sauces (choose one)

Cheese Sauce

Tomato Sauce

Olive Oil & Herbs

You Be The Chef (choose up to three)

Sunblushed Tomatoes

Baby Onions

Red Peppers

Peas

Top it off (choose one)

Sliced Grilled Chicken

Salmon

Honey Baked Ham

Crayfish

Side Orders (choose one)

Garlic Bread

Vegetables

### PUDDINGS

choose from the main menu or of course we always have ice cream!

## POET, ARTIST & WRITER

JOHN RUSKIN was one of the greatest figures of the Victorian age. Poet, artist and critic, he was also a social revolutionary who challenged the moral foundations of 19th century Britain. A pioneering conservationist, Ruskin clearly understood the damage that man was causing to the natural environment. From his study at Brantwood he recorded the climatic impact of pollution and he foresaw what we now know as the 'greenhouse effect' more than one hundred years ago.

Ruskin's accuracy was chilling and prophetic, but still we take little more heed of his warnings than did his incredulous contemporaries. Nevertheless, Ruskin's ideas have shaped much of our thinking today and his words are as relevant now as ever they were in his own lifetime. John Ruskin came to be one of the most powerful influences on English art, economics and social thinking and by the end of the 19th century his standing was truly international. Many great thinkers have been inspired by Ruskin and the world still has much to learn from him.

### BRANTWOOD

BRANTWOOD is the most beautifully situated house in the Lake District. It enjoys the finest lake and mountain views in England, and there is no other house in the district with such a diversity of literary and artistic associations. From 1872 until 1900 Brantwood was the home of that most eminent of Victorians, John Ruskin.

John Ruskin died at Brantwood on 20th January 1900, after a short spell of influenza. He could have had an honoured grave in Westminster Abbey, but he had expressed a wish instead to be buried amongst the people and in the place that he loved. His grave in Coniston churchyard is marked by a great cross carved out of dark, olive green slate. It was designed by Collingwood, with symbols depicting important aspects of Ruskin's life and work.

JOHN RUSKIN'S

THERE IS NO WEALTH BUT LIFE

LAKESIDE HOTEL  
Lake Windermere  
Newby Bridge, Cumbria LA12 8AT  
www.LakesideHotel.co.uk

## STARTERS

### POTATO AND ARTICHOKE SALAD

pickering watercress, fresh peas, shaved parmesan, summer truffle

### HAM AND GRUYERE CROQUETTES

homemade piccalilli, celery cress salad

### SADDLEBACK PORK

crispy belly, pheasant egg, dandelion leaves

### WEST COAST CRAB CAKE

tarragon scented gribiche dressing, tomato

### SASHIMI TUNA LOIN

sweetcorn puree, smoked bacon and onion salsa

### SOUP OF THE DAY

with freshly baked bread

### IBERICO 24 MONTH AGED HAM

with crusty ciabatta

£3 supplement

## MAIN COURSES

### CUMBRIAN FILLET OF BEEF

sweet red onion hash brown, cepe puree, chanternay carrots

£5 supplement

### PAN FRIED TURBOT

golden raisin puree, roasted salsify, spinach, korma sauce

### RISOTTO OF WILD MUSHROOMS

summer truffles and a little parmesan salad

### VENISON LOIN

venison osso bucco, smoked carrot puree, pancetta

£3 supplement

### SPICED CUMBRIAN LAMB

minted beans and peas, ratte potato, roasted garlic

### PAN-FRIED COD LOIN

salad blue potato, wilted watercress, tomato fondue

## STEAK MENU

for two persons

choice of any starter; extra course of 'tasting of soup' to allow cooking time; desserts and coffee to follow

### CHATEAUBRIAND

double sized fillet steak served with home-made chips, grilled tomatoes, sautéed wild mushrooms, seasonal vegetables, a classic béarnaise sauce and a red wine jus

£10 per person supplement

## TRADITIONAL DISHES

### FISH AND CHIPS

mushy peas, hand cut chips, home made tartar sauce

### FAIRFIELD SAUSAGES

granny smith puree, honey roasted carrots, creamed potatoes

### COQ AU VIN

pancetta, buttery mash

### BEEF FILLET AND MUSHROOM SUET PUDDING

horseradish mash, wild mushrooms, pan gravy

## SIDE ORDERS

£1.95 per portion

Hand Cut Chips

Chanternay Carrots

Minted Beans and Peas

English Broccoli

## DESSERTS AND COFFEE

£39 inclusive

£34 two course and coffee