



LINDETH FELL

1909 Restaurant

3 COURSES £50

2 COURSES £45

STARTER

Roasted Butternut Squash and Coconut Soup

Roasted Pigeon Breast, Carrot and Hazelnuts

Crispy Goats' Cheese, Beetroot, Fennel, Balsamic

Classic Prawn Cocktail, Marie Rose Sauce, Gem Lettuce,
Cucumber, Cherry Tomato

MAIN

Breast of Mallard, Leg Croquette, Bubble and Squeak
Girolles,

Sticky Pigs Cheeks, Red Cabbage, Creamed Potatoes,
Roasted Apples, Jus

Lentil Dahl, Onion Bhaji, Pickled Vegetables

Fillet of Cod, Mixed Beans and Vegetable Cassoulet



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SWEETS

Coffee Crème Brulee, Baileys Ice Cream

Eton Mess

Andy Nic's Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Three Regional Cheeses
Peters Yard Wafer, Chutney, Grapes

DESSERT COCKTAILS & DIGESTIFS

Cocktails

After Eight £10.00

Cherry Bakewell £12.00

Tiramisù £12.00

Port & Sweet Wine

Muscat de Beaumes-de-Venise £5

Pocas Vintage Port 2018 £8

Taylors Late Bottle Vintage Port 2018 £10