



WHITBARROW

LUXURY LODGES



*Eden*

RESTAURANT  
& BAR



# Menu

## RESTAURANT & BAR

### STARTERS

SOUP OF THE MOMENT V #VE	7.50
Hearty Seasonal Soup, Artisan Bread, Salted Butter	
BELLY PORK BAO BUN	8.00
OR BBQ JACKFRUIT BAO BUN VE	7.50
Soy and Ginger, Spring Onion, Red Slaw, Sriracha Mayo	
CHICKEN LIVER PARFAIT #GF	8.50
Smooth Chicken Liver Parfait, Red Currant Gel, Artisan Bread, Caramelised Red Onion Marmalade	
TEMPURA JUMBO KING PRAWNS GF	9.00
OR TEMPURA BANANA BLOSSOM VE GF	7.50
Homemade Chilli, Lemon Grass and Cherry Tomato Relish, Micro Herbs	
HOUSE HUMMUS VE	6.50
House Hummus, Romana Flatbread, Pomegranate, Herbs	
CUMBRIAN GRAZING BOARD #GF	17.50
Cumbrian Chorizo, Prosciutto Ham, Cumberland Pigs in Blankets, House Hummus, Artisan Bread, Olives, Aged Balsamic, Extra Virgin Olive Oil, Pickles	

### SIDES & LOADED FRIES

SEASONAL GREENS	5.00
MIXED OLIVES WITH GARLIC AND HERBS	4.50
TRIPLE COOKED CHIPS	5.00
VEGAN CHEESE & TRUFFLE OIL FRIES	4.50
SALT & PEPPER, SPRING ONION FRIES	4.50
LOADED CHILLI FRIES	5.00
Minced Beef, American Mustard, Dill, Pickles, Mozzarella	
LOADED BACON FRIES	4.50
Streaky Bacon, Jalapeño, Mozzarella	

### FLATBREADS

*Our flatbreads are baked to order and come with our special Cheese Blend and Neapolitan Sauce, or House Hummus where stated.*

MARGHERITA V#VE	14.00
Finished with Garlic and Rosemary Oil, Fresh Basil	
HOT HONEY & HALLOUMI V	16.00
Halloumi, Chilli, Honey, Hummus, Rocket	
CUMBERLAND CHARCUTERIE	17.00
Cumberland Chorizo, Ground Beef, Prosciutto Ham, Red Onion	
GENOVESE ROSSO VE	15.50
Sun Blushed Tomato, Basil Pesto, Hummus, Pine Nuts, Rocket	

(V=Vegetarian) (VE=Vegan) (GF=Gluten Free) (# can be adapted)  
Should you have any food allergies or intolerances please let your server know and we will be happy to assist.

### FROM THE GRILL

CUMBERLAND SAUSAGE GF	16.50
Our counties own Cumberland Curl, Caramelised Onion Gravy, Creamed Colcannon, Potato, Tender Stem Broccoli	
28-DAY SALT AGED BEEF BURGER	16.50
Hand pressed Lakeland Beef Steak Patty, Monterey Jack Cheese, House Burger Sauce, Pickles, Toasted Bun, Rocket, Skin on Fries	
8OZ AGED RUMP STEAK GF	23.00
Roasted Vine Tomato, Flat Cap Mushroom. Dressed Rocket, Triple Cooked Chips Pink Peppercorn and Brandy Sauce 3.50	
SMOKY HUNTERS CHICKEN BURGER	16.50
Char-grilled Marinated Chicken Breast, Smoked Applewood Cheese, Maple Smoked Streaky Bacon, Smoky Chipotle Reduction, Rocket, Toasted Bun, Pickle, Skin on Fries	
MOVING MOUNTAINS BURGER VE	16.00
Plant Based Burger, Avocado, Vegan Truffle and Garlic Aioli, Rocket, Toasted Brioche style bun, Pickles, Skin on Fries	

### MAINS

SUPERFOOD SALAD GF VE	15.00
Avocado, Pomegranate, Mixed Nuts, Quinoa, Rocket, Broccoli, Spiced Chickpeas, House Salad	
CONFIT DUCK HASH GF	17.50
Confit Duck Leg, Sauté Potato, Cumbrian Chroizio, Tender stem Broccoli, Onions, Fried Chilli Egg	
PAN FRIED SEA BASS FILLET	19.50
Freshly Caught Wild Bass, Fricassee of Beans, Garlic Jumbo King Prawns, Compressed Tomato, Crispy Seaweed, Basil Oil	
VEGAN COTTAGE PIE VE	16.50
Puy lentil, Pearl Barley, Mirepoix of Vegetables, Sweet Potato Mash, Vegan Cheese Tender Stem Broccoli	
FISH AND CHIPS GF	17.50
Catch of the Day, Tempura style Crispy Gluten Free Batter, Triple Cooked Chips, Peas, Tartare, Lemon	

### TO FINISH

SELECTION OF ENGLISH LAKES ICE-CREAMS #VE	7.50
Just ask for our ever-changing flavours	
KEY LIME PIE TART	8.00
Toasted Meringue Peaks, Lime Curd, Sorbet	
PASSION FRUIT CHEESECAKE	8.00
Vanilla and Passion Fruit Cheesecake, Mango Coulis, Coconut Ice Cream	
ULLSWATER ORIGINAL STICKY TOFFEE PUDDING	8.50
Butterscotch Sauce, Salted Popcorn, Vanilla Pod Ice Cream	
APPLEBY CREAMERY CHEESES	10.50
Selection of 3 Eden Valley Cheeses, Cumberland Chutney, Grapes & Artisan Biscuits	