



Rampsbeck

The Lake District's best kept secret



SAMPLE DINNER MENU

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|--|---------------|
| <i>Four Courses</i> | £59.95 |
| <i>Soup, Starter and Main Course</i> | £54.50 |
| <i>Coffee and homemade petits fours are included</i> | |

SOUP

Chick Pea and Pancetta

APPETISERS

Roast Poussin with Devon crab, Thai dumplings, Pak Choy and consommé

Pan fried Diver Scallops with Jerusalem artichoke purée, truffle dressing and Sakura cress

Roast loin of Hare with purée of beetroot, grilled Chantorells and hare jus

Pan fried John Dory with shrimp risotto and a lemon grass foam

Baked Goats cheese with red onion marmalade, roquette salad leaves and Balsamic vinegar

MAIN COURSES

Roast Lowther Estate loin of Venison with braised red cabbage, spiced blackberries, swede fondants and a natural jus

Roasted Monkfish with chorizo, char grilled spring onions, sautéed Ratté potatoes and chorizo foam

Roasted fillet of Beef with shallot confit, celeriac fondant, seared foie gras, pan fried veal sweetbreads wrapped in Cumbrian air dried ham and a Madeira wine sauce

Slow roasted Woodall's Belly Pork with Bramley apple purée, crackling and sage jus

Pan fried Turbot with tenderstem broccoli, langoustine tortellini and a shellfish dressing

DESSERTS

Hot Bramley apple soufflé with toffee apple ice cream

Hot Valrhona chocolate fondant with Amaretto ice cream

Caramelised roasted Pineapple with vanilla ice cream and passion fruit jelly

Muscat Grape parfait with chocolate and praline ganache

Chocolate Macaroon with pistachio ice cream and cherries

A selection of Rampsbeck's homemade ice creams

A selection of British and Irish cheeses served with pear chutney, celery, apple, grapes and biscuits

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SAMPLE DESSERT MENU

Hot plum soufflé with cinnamon milkshake and green apple sorbet
(*'Sticky Mickey', Late Harvest Sauvignon Blanc, Eradus, Marlborough, 2009 125ml £11.50*)

Brillat-Savarin cheesecake with passion fruit and a pineapple granita
(*Muscat de Beaumes de Venise, M Chapoutier 125ml £7.75*)

Hot Valrhona chocolate fondant with Amaretto ice cream
(*Elysium Black Muscat, Quady 125ml £9.50*)

Gingerbread topped with rhubarb, gingerbread ice cream and fresh mango
(*Brown Brothers Late Harvest Orange Muscat and Flora 125ml £7.50*)

A selection of Rampsbeck's homemade ice creams
(*Pedro Ximenez Solera Reserva, Emilio Lustau 50ml 4.25*)

***A selection of British, Irish and French cheeses served with pear chutney,
celery, apple, grapes and biscuits***

P O R T S

| | <i>Glass</i> | <i>Bottle</i> |
|---|----------------------|----------------------|
| <i>Corney & Barrow Selected Ruby Wood Port</i> | <i>£4.50</i> | <i>£29.95</i> |
| <i>Graham's 2005 Late Bottled Vintage Port</i> | <i>£4.75</i> | <i>£35.00</i> |
| <i>Warre's Quinta da Cavadinha 1996 Vintage Port</i> | <i>£9.00</i> | <i>£69.50</i> |
| <i>Warre's 1985 Vintage Port</i> | <i>£11.50</i> | <i>£95.50</i> |

C O F F E E

Coffee served with homemade petits fours

For guests wishing to follow a lighter diet, we are happy to cook any of our dishes more simply.