

## **VALENTINES DINNER MENU**

Available 11 - 17 February in Macleod's Restaurant  
(Excludes Saturday 16 February)

3 Courses £42.00

With flight of wines £66.00

With our flight of wines you will receive a glass of our recommended wines with each course.

### **To Begin**

#### **Roasted Cauliflower Soup**

Truffled Sourdough & Chives

*Pinot Gris, Domaine Gocker, Alsace, France*

#### **Cured Chalk Stream Trout**

Spiced Avocado & Pink Fir Potatoes

*Rioja Blanco, Reserva, Capellania, Marquez de Murrieta, Spain*

#### **Salt Chambered Beef Carpaccio**

Marrowbone Fritters

*Miraval Rose, Cotes de Provence, Famille Perrin, France*

#### **Roasted King Scallop**

Jerusalem Artichoke & Iberico Ham

*Sancerre, Domaine Andre Dezat et Fils, Loire Valley, France*

#### **Beetroot Risotto (V)**

Goats Cheese & Candied Walnuts

*Heitz Cellars Chardonnay, Napa Valley, California*

## **To Follow**

### **Chateaubriand to Share**

Pont Neuf Potatoes & Bearnaise Sauce (Supplement £8)

*Ch Saintem, Grand Cru, St Emilion, Bordeaux, France*

### **Hogget Loin**

Buttermilk Fried Sweetbreads & Burnt Aubergine

*Marrange, Vieilles Vignes, Domaine Bacheys-Legros, Burgundy, France*

### **Pan Fried Stonebass**

Herbed Buckwheat & Crab Croquette

*Riesling, Estate, Dr Loosen, Germany*

### **Frank Birds Poached Chicken**

Thigh Scrumpet & Winter Brassicas

*Chardonnay, Mcmanis Vineyards, California*

### **Truffled Macaroni Cheese**

Scorched Broccoli & Parsley

*Bourgogne Blanc, Domaine Ballot Millot, Burgundy, France*

*Please note we have a separate vegetarian/vegan menu. Please ask a member of the team for this.*

## **Side Dishes £3.75**

Tender Stem Broccoli

Glazed Carrots

Pont Neuf Potatoes

Minted New Potatoes

*The wines that we have chosen as a recommendation to your meal have been carefully selected by our highly skilled restaurant team. Our wine recommendation sizes are at 175ml to accompany your starter and main and a 70ml glass to go with your dessert. Please note that these wines are specifically available as food and wine pairings and don't appear on our "wines by the Glass" list*

## To Finish

### **Chocolate Delice**

Yorkshire Rhubarb & Lime Mascarpone

*Banyuls, M. Chapoutier, Vin Dioux Natural, France*

### **Warm Date Pudding**

Vanilla Ice Cream & Toffee Sauce

*Moscatel de Setubal, Cardoso, Family Wine, Portugal*

### **Crème Brulee**

Cinnamon Shortbread

*Chateau Laville Sauternes, France*

### **Treacle Tart**

Clotted Cream Ice Cream

*Show Liqueur Muscat, Australia*

### **Dark Chocolate Fondue to Share**

Soft Dripping Fruits

*Essencia Orange Muscat, California*

### **A Three Cheese selection from Andy at the Courtyard Dairy**

Oatmeal Biscuits & Quince (£2.00 supplement)

We are extremely proud to use The Courtyard Dairy near Settle as our cheese supplier for the Coniston Hotel. Known as one of the best cheese shops in Great Britain, and only five miles from Coniston we are lucky to have such a centre of excellence on our doorstep ...

### Pass the Port

*In choosing our Port we have chosen well. Ramos Pinto was founded in 1880 by Adriano Ramos-Pinto, a dynamic port house in the hostile climate of the Upper Douro Valley, where due to the steepness of vineyards everything has to be done by hand. Yields are low but concentration is high! All priced for a 50ml glass.*

#### **White (19.5%) £4.95**

*A sweeter styled white port – great with cheese or on its own.*

#### **Vintage Character Collector (19.5%) £4.95**

*Full fruited, rich and lots of flavour.*

#### **Late Bottled Vintage (19.5%) £5.10**

*From a single vintage and with quite a bit of wood ageing!*

#### **10 year Old Tawny (20%) £5.50**

*The Jewel in the Ramos crown – this is unbelievable on its own, with cheese or with chocolate*

## Cheese

Why not finish off your Macleod's experience with a plate of our exquisite Cheese. 3, 5 or 8 cheese plate options £11.50/£14.00/£18.50

### **Darling Blue**

Darling Blue is a newly-created British blue cheese made on Doddington farm, bordering Scotland, using milk fresh from their herd of cows. It is firm textured and has delicate blue veining, which breaks down the texture and flavour of the cheese to make Darling Blue smooth and creamy with a rich complex flavour. Made by Maggie Maxwell in Wooler, Northumberland, England

### **St Andrews Cheddar**

Made by Jane Stewart in Anstruther, Fife, Scotland, Jane makes cheese with rich, unpasteurised milk from her husband's cattle. St Andrew's Cheddar is classically Scottish in style: aged for 14 months, it is powerful, strong and tangy – a real sharp traditional Cheddar.

### **Sinoden**

Made by Rachel Yarrow and Fraser Norton in South Oxfordshire, England. Sinoden Hill is one of Britain's newest and most exciting goat's cheeses. Made on the farm using Anglo Nubian goats' rich milk, this 'lactic' cheese has a mousse-like delicate texture and zippy fresh taste.

### **Cais Na Tíre**

Made by Marion Roeleveld in Ballyshrul, Galway, Ireland, Marion Roeleveld makes this unique cheese with sheep's milk from Barry & Lorraine Cahalan's small farm in County Tipperary. Cáis Na Tíre is aged on-site until it's six months, old it develops rich, toasty and caramel notes as the sweetness of the sheep's milk starts to display.

### **Old Winchester**

Made by Mike and Judie Smales Landford Wiltshire. Needing an outlet for their milk, Mike and Judie developed Old Winchester. This Gouda-style cheese aged for 18 months; caramelised, smoky and with crystalline crunches

### **Killeen**

Marion Roeleweld left Holland for the 'good-life' in Galway, Ireland and now makes this Gouda-style cheese with her own goats' milk; sweet, floral and supple.

### **Tunworth**

An English Camembert good enough to make a Frenchman weep: vegetal, porcini flavoured and intense.

### **Cote Hill Blue**

With the milk price falling the Davenports took a short course in cheesemaking and invented Britain's first unpasteurised soft, rich creamy blue