

HUNTSMAN'S LODGE MENU

THE FINEST INGREDIENTS SOURCED LOCALLY

A QUICK WORD FROM EXECUTIVE CHEF SIMON BOLSOVER...

The kitchen at the Coniston like to use local and regional suppliers, the 'hunt' is always on looking for personable individuals, who are just as passionate as ourselves about our company and our produce. We are privileged to be in a beautiful part of the country where farming and community thrive together, so we can deliver the food and service for your needs. Just look around you, its not just a view, it's a working landscape which the Bannisters are continually developing for the Coniston experience. We are proud to be using local farms and artisan suppliers who use only native breeds such as Dexter, Highland and Longhorn with full traceability and animal welfare in mind, adds meat to the bone for the Coniston story.

FIELD FOOD

A selection of small dishes and nibbles, focusing on flavours created in our kitchen or our estate.

SELECTION OF HAND ROLLED BREAD ROLLS WITH YORKSHIRE BUTTER - £3.50

JACKSON'S OF CRACOE STICKY SAUSAGES WITH GRAIN MUSTARD AND HONEY - £4.50

GAME SAUSAGE ROLLS - £4.50

DEVILLED WHITEBAIT - £4.50

MARINATED OLIVES WITH LEMON AND CHILLI - £3.00

HADDOCK FISH FINGERS WITH TARTARE SAUCE - £5.50

SHARING PLATTER - £23.00

STARTERS AND SALADS

DEVILLED KIDNEYS - £8.95

Caramelised onion, toasted muffin

PRAWN AND SALMON FISH CAKE - £8.00

Thermidor sauce, watercress

MARKET SOUP OF THE DAY - £5.95

SMOOTH CHICKEN LIVER PARFAIT- £6.95

Red onion marmalade, crisp toast

CLASSICAL SMOKED SALMON - £8.50/£12.50

Buttered brown bread, boiled egg, pickles and crispy capers

CAESAR SALAD- £7.95 / £12.00

Gem lettuce hearts, smoked chicken, crisp pancetta, anchovy dressing

• SIDE ORDERS - ALL £3.50 •

- HAND CUT CHIPS
- BUTTERY MASHED POTATO
 - SIDE SALAD
 - SEASONAL VEGETABLES
 - ONION RINGS
- SKINNY FRIES WITH PARMESAN AND TRUFFLE

Please inform a member of the team if you have any special dietary requirements. We do offer a separate gluten free menu

MAIN COURSES

CONISTON FISH PIE - £15.50

Bacon and brioche crumb, seasonal vegetables

STEAK AND RED WINE CASSEROLE- £13.75

Creamed potato

TIMOTHY TAYLOR'S BEER BATTERED HADDOCK - £15.00

Hand cut chips, crushed peas and their shoots

RUMP OF LAMB - £18.00

Smoked potato puree, roasted root vegetables

MARKET CATCH OF THE DAY - ££

BUTTER POACHED CHICKEN - £16.50

Sweetcorn risotto and candied kernels

TRADITIONAL ROAST PHEASANT - £19.00

Watercress, bread sauce and game chips

FROM THE GRILL

Our Sirloin and Ribeye Steaks are accompanied with your choice of peppercorn, red wine sauce, Tarragon Hollandaise, Hand cut chips, Mushroom & Tomato.

8OZ RIBEYE STEAK - £29.00

8OZ SIRLOIN STEAK - £27.00

CONISTON BEEF BURGER - £14.95

Farmhouse cheese, bacon, brioche bun, hand cut chips

VEGETARIAN SPECIALITIES

All dishes can be served as a starter or a main course - £7.00 / £14.00

CAULIFLOWER CHEESE RISOTTO

Scorched cauliflower florets

ARTICHOKE RAVIOLI

Spinach and truffle

BAKED AUBERGINE

Provençal vegetables and English rarebit



The Coniston Hotel
Country Estate and Spa

• DINNER MENU •