

'As far back as 1992 when my Mother, Father and brother Tom, first opened our tearooms, Macleod's restaurant has been the culinary centre of the hotel ever since and has recently been awarded 2 AA Rosettes for Culinary Excellence. Even in the early days a major focus was placed on high quality local ingredients, and when the seasons allowed, produce from the estate such as fish and game were often used in certain dishes. Macleod's sets a different pace and service style to the Huntsman's Lodge. A slightly more "old school" style, where we make no apologies for the "ladies before gentlemen" attitude that sometimes gets lost in modern restaurants. Homemade flavoured breads that are baked daily in our kitchens, a refined and interesting menu which packs bags of flavour and Yorkshire produce, all matched with immaculate presentation. I am really proud to call this the heart, and the start of the Coniston culinary journey'.

Nick Bannister
Director

3 Courses £42.00

With flight of wines £69.00

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

Albarino, Lusco, Rias Baixas, Lusco do Mino, Spain

Rare Venison

Fermented Turnip, Pickled Shallot, Pumpkin Seeds

Coniston Bloody Mary with Cucumber Vodka

Hand Picked Crab

Mango, Cucumber & Seashore Crackers

Pinot Gris, Domaine Gocker, Alsace, France

Beetroot

Orzo Pasta, Ricotta Cheese, Salted Lemon

Chardonnay, Napa Valley, Heitz Cellars, USA

Cured Chalk Stream Trout

Spiced Avocado, Pink Fir apple potatoes

Rioja Blanco, Reserva, Capellania, Marques de Murrieta, Spain

Roasted King Scallop

Jerusalem Artichoke, Iberico Lardo

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

To Follow

Seared Beef Fillet (£6.00 supplement)

Ox cheek Boulangere, Parsley and Marrowbone

Ch Saintem Grand Cru, Saint Emilion, Bordeaux, France

Pan Fried Stonebass

Herbed Buckwheat & Crab Croquette

Riesling, Estate, Dr Loosen, Germany

Frank "Birds" Butter Poached Chicken

Thigh Scrumpet, Autumn Brassicas, Poultry Juices

Chardonnay, Mcmannis Vineyards, California, USA

Hogget Loin

Buttermilk Fried Sweetbreads & Burnt Aubergine

Rioja, Reserva, Marques de Murrieta, Spain

Goosnargh Duck Breast

Bombay Potato, Red Cabbage, Button Sprouts

Valpolicella Superiore, Ripasso, Veneto, Italy

Truffled Macaroni Cheese (V)

Scorched Broccoli and Parsley

Bourgogne Blanc, Domaine Ballot Millot, Burgundy, France

Please note we have a separate vegetarian 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

Rice pudding

Served Chilled with Clementine, Vanilla and Star Anise

Essencia Orange Muscat, California, USA

Rhubarb 'N Custard

White Chocolate Sphere, Ginger Crumb

Moscato d'Asti di Strevi, D.O.C.G, Contero, Italy

Treacle Tart

Clotted Cream Ice Cream

Show Liqueur Muscat, De Bortoli, Australia

Dark Chocolate Delice

Praline, Spiced Apricot, Honeycomb Mascarpone

Banyuls, Chapoutier, France

Warm date pudding

Vanilla Ice Cream and Toffee Sauce

Moscatel de Setúbal, Bacalhôa, Portugal

A Three Cheese selection from Andy at the Courtyard Dairy (£2.50 supplement)

Oatmeal Biscuits & Quince

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 full cheese plate options £12.00/£18.00/£28.00

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.

Cais Na Tire

Made by Marion Roeleveld in Ballyshrule, 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.

Dorstone

One of Britain's most outstanding goats' milk cheeses. At The Courtyard Dairy, Dorstone is sold at only three weeks old – at that stage Dorstone still has a mousse-like texture, a lemony-fresh flavour and just a hint of goat. Dorstone is also made in Uganda! Cheesemaker Charlie Westhead's son Conan worked as a volunteer in a children's disabled foundation over there. Here he helped to establish a goat farm to raise funds for the project and taught them how to make cheese they way he knows!

Fellstone

Made by Tom and Clare Noblet at Whin Yeats Farm, Hutton Roof, near Carnforth, Cumbria, England. Based on a traditional old 'dales' recipe of the north of England, Fellstone is aged for three months by which time it has the fresh lemony-lactic flavours of a good Wensleydale, with a supple, firmer texture. This is farmhouse Wensleydale how it used to be.

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

Sparkenhoe Vintage

The only unpasteurised farmhouse red Leicester made in the world. This version of Sparkenhoe red Leicester is the vintage profile; aged for 18 months, which gives it a strong, powerful flavour. Made by Jo and David Clarke in Market Bosworth, Leicestershire, England.

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.