

The Augill Italian Kitchen

Inspired by our love of Italian food & the Italians we have met
and using the best ingredients from the Northern counties
Umbria meets Cumbria!

Served in the Dining Room at 730 pm each evening – please order by 6 pm
£30 for three courses, £25 for two – children (under 12) £15
Sunday, Monday & Thursday suppers £20

Monday

Herb Cannelloni with ricotta, spinach & lemon or bolognaise



Basil panna cotta with fresh pineapple

We don't cook on a Tuesday & Wednesday evening
We do traditional afternoon tea between 1 pm and 6 pm
and can recommend local places to eat

Thursday

Lasagne with pork, leeks & sage or with tomatoes, olives & chilli



Cappuccino meringues with chocolate cream

Friday

Enza's aubergine topped with tomatoes, garlic & garden herbs or

Fresh anchovies with roasted red peppers & rocket



Ligurian spinach, leek & olive pie or

Loin of pork with roasted fennel



Orange & polenta cake or

Appleby Creamery cheeses

Saturday

Herb baked ricotta with pesto or

Pasqualina's smoked cheddar & bacon croquettes



Courgette stuffed with lemon & herb risotto or

Chicken Saltimbocca with Marsala jus



Sicilian lemon tart or

Appleby Creamery cheeses

Sunday

Augill pizza with a leafy salad

(Ortolana or Pollo or Margherita or Prosciutto or Tonno or Funghi or American)



Lemon posset with orange shortbread

Please talk to us about any dietary restriction & allergies
We have full recipe information to hand
We make everything ourselves & can do most things Gluten free