

Justin Woods @ Augill

Carrot and red lentil soup, sweet corn salsa

Prawn cocktail, Ivy Cottage sourdough toast

Terrine of confit duck and Stornoway black pudding, apricots and
Cumberland mustard

Smoked salmon, horseradish cream, rye toast, watercress

Cocktail of honeydew and water melon, lemon sorbet

Roast turkey breast, sage and onion stuffing, roast potatoes and roots,
red wine gravy

Roast chump and slow cooked shoulder of lamb, creamed potatoes,
roast roots, lamb jus

Slow cooked beef cheek, creamed potatoes, carrots, sprouts, wild mushrooms,
red wine sauce

Fillet of sea bass, grilled potatoes and courgettes, prawn and tarragon cream

Salt baked celeriac, fondant potato, roast roots, mustard butter sauce

Bowl of hand cut skin on chips - £3.00

Warm plum pudding, vanilla cherries, brandy sauce

Cumbrian cheeses - Black Dub Blue, Eden Chieftan, Crofton, grapes, celery and
biscuits

Dark chocolate and honey tart, marmalade cream

White chocolate panna cotta, cranberry compote, shortbread

Warm damson Bakewell, custard, plum and damson ice cream

£28.50 for two courses

£35 for three courses



Casual Menu

Available every day between midday and 9 pm

The Augill Burger - £15

6oz traditional burger, toasted ciabatta, gherkins, tomato relish,
lettuce and chips
Add cheese - £1.00
Add bacon - £1.00

The Veggie Hot Dog - £13

Veggie sausage, hot dog bun, loaded with onion
marmalade and cheese, lettuce and chips

Cod Goujon Ciabatta - £15

Cod goujons, toasted ciabatta, tartare sauce, lemon, lettuce and chips

See Main Menu for Desserts

Children's Dining

Available every day from midday

Penne pasta with either
a tomato sauce or a creamy mushroom and bacon sauce
Cod goujons, chips and peas
Cumberland sausage, mash and peas

Jelly and vanilla ice cream
Chocolate brownie and vanilla ice cream

Picnic Lunch

£12 - please order the previous day for collection after breakfast
Freshly made sandwich on white or whole meal bread :

Ham, mustard, lettuce
Locally smoked salmon, cucumber, lettuce
Free range egg mayonnaise, cucumber, lettuce
Grated mature cheddar, onion chutney, lettuce

Fresh fruit, crisps, chocolate brownie, still water

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances.
Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14
food allergens in accordance with the Food Information Regulations 1169/2011.