



Vegetarian Menu

Starters

Crispy Goats Cheese & fresh Sage Risotto Cake
smoked celery cream

Wild Forest Mushrooms & fried Bannertgg Duck Egg
on herb toasted ciabatta

Tempura of English Asparagus & tenderstem Broccoli
chive caesar dip

Fresh English Petit Pois & fresh mint Risotto
fresh parmesan & extra virgin olive oil

Homemade Soup of Today

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Intermediate

Cosmopolitan Sorbet

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Main courses

Crepe Rollito-

leeks mushrooms & mature cheddar- fresh herbs

Martinated Grilled Artichokes & new potatoes

soft poached free range hens egg- caesar dressing & rocket

Portobello Mushroom & Jerusalem Artichoke Pithivier

rocket pesto – cauliflower cheese puree

Harcot Bean & Porcini Mushroom Cassoulet

tenderstem broccoli in white truffle oil

Mediterranean Vegetable Cous-Cous

prepared freshly to your order

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Our restaurant derives its name from the local slate quarried in the fells around the Lake District and our emphasis is on the word local.

Our Chef and his team constantly strive to source and serve the very best locally farmed, caught and grown produce and where possible Cumbrian and Lancastrian products are used.

Our menus offer a broad choice and change regularly to enable us to follow seasonal produce as the months roll by.

We prepare each meal to order- so at busy times you may experience a short delay.

Compliment your meal with a bottle wine from our comprehensive cellar, and enjoy coffee and truffles, accompanied by one of our choice of over thirty liqueurs, Cognacs or malt whiskeys-in the lounge or terrace after your meal.

allergies & intolerances

When ordering your meal-please inform a senior member of the restaurant staff if you have a specific food allergy or intolerance.

We can accommodate or work around most dietary requirements but would like to inform you that our kitchen does use tree nuts and gluten based cereals on a regular basis.

We will prepare food freshly to your requirements but we cannot offer an absolute guarantee of the complete absence of these ingredients.

We work around identifying and highlighting the following allergens and can provide information as to their existence in any dish on our menus:

Gluten, tree nuts, eggs, fish, molluscs, shellfish, lupin, mustard, celery, milk, peanuts, sesame, soya, sulphur dioxide