



THE LEATHES HEAD

HOTEL AND RESTAURANT

Dinner Menu

Welcome to The Leathes Head Country House Hotel where we are truly passionate about our food. Dining and drinking in the hotel is always a special occasion and we welcome you to this magnificent Edwardian Country House to be entertained in style.

Featuring local British Cuisine, Head Chef Noel Breaks fills the menu with fine dishes, some classic with a modern twist, all as full of imagination as they are of flavour. Holder of highly recommended status with the Michelin Guide, our restaurant treats diners and guests to a menu of locally grown and reared produce, including Herdwick Lamb and Hogget (*14-month old sheep*) from Yew Tree Farm in Rosthwaite, fresh meat from Lakeland Supplies in Kendal, cheese from Kendal Cheese Company, milk & free range eggs from Scales Farm and other local produce from the Borrowdale Valley and our grounds.

Three Courses £42.95 / Two Courses £35.95
(Three courses included with Dinner Bed and Breakfast package)





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Fresh Breads

Butter & Rock Salt

Amuse Bouche

Daily Changing

Liquorice Cured Chalk Stream Trout

Cauliflower Pannacotta - Kohl Rabbi - Flat Bread

Cartmel Duck Breast

Blackberries – Potato & Garden Sage Terrine – Apple - Grelot

White Chocolate Mousse

Sweet Cicely Jelly - Coconut – Flapjack – Maple Syrup Ice
Cream

