



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 Samuel Miller 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, the 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.

Dinner £65.00

(included with Dinner, Bed and Breakfast package)





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Snacks

Bread

Craupadine Beetroot

Pickled with Rose Vinegar

Raddichio – Hibiscus – Burnt Cream

28 Day Aged Sirloin

Cauliflower Condiment – New Season Morrel Mushrooms –

Beer with Beef Reduction

Caramel

Butternut Squash – Malt – Soured Apple

Sweet Snacks

Plum Cake

Celeriac & Chocolate Tart

Local Cheese

£14.95 Supplement

