



Broadoaks

Oaks Restaurant

Thank you for choosing to dine with us at Broadoaks, our team is delighted to serve you and hope you have a truly exceptional experience.

Introduction:

"I consider myself very fortunate to have grown up in the South Lakes, regularly walking through the dominating landscapes, past the produce we use in our kitchen and appreciating the preservation of rural standards and sustainability.

I have carefully selected my suppliers with this influence in mind, ensuring I find guaranteed local produce (Farmed within 30 miles) and sourcing produce which is genuinely focused on delivering the highest quality whilst not compromising on welfare and assured standards.

The dining experience at Broadoaks aims to encapsulate our Fusion ethos, combining modern cuisine with classic Cumbrian cooking showcasing the very best of the area we love

Key Suppliers:

Award winning Game from John Stott at Cartmel Valley Game,

Organic vegetables from Four Seasons, Keswick

Local Meat from Lakes Speciality Foods,

The finest cheeses from The Cheese Larder in Kendal

Sustainable seafood from M&J Seafood to support the Freedom Fish Fight

Bannerigg farm free range eggs

Sous Chef Paul White and I hope our food gives you an insight into Cumbrian cuisine and memories to savour."

Gareth Owen

Head Chef

Wine Pairings:

Below each of the dishes is a wine recommendation to compliment the flavours and textures, we offer a complete pairing package including a wine to suit your starter, main and a dessert or cheese, please order this with your food.

£19.95 p/h

***Please note wine pairing options**

Starters:

Cartmel Valley Oak Smoked Wood Pigeon,
Puy Lentil Casserole, Troutbeck Pancetta, Beetroot Crisps.

*Shiraz, Pitchfork, Australia

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Real Ale Battered Monk Fish Tail
Scallop Sweet Potato, Green Pea Puree, Aged Balsamic.

*Pinot Grigio, Veneto, Italy

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Plum Tomato, Caramelised Onion and Goats Cheese Tartlet

Micro Herb Salad, Thyme Oil.

*Merlot El Picador, Chile

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Parsnip and Celeriac Soup,

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Corn-fed Chicken & Woodland Mushroom Terrine,

Pickled Baby Leek, Crispy Enoki Mushrooms,

Wholegrain Mustard Dressing.

*Chardonnay El Picador, Chile

Intermediate:

Broadoaks Citrus Sorbet

*Please note wine pairing options

Mains:

Pan Fried Fillet of Wild Line Caught Sea bass, Crushed Charlotte Potatoes & Fennel,
Crab Tortellini, sautéed Wild Mushrooms, Salsa Verde.

*Viogner, L'Aristocrat, France

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Rack of Lakeland Lamb, Braised Shoulder, Hot Pot Potatoes,
Fine Beans Wrapped in Ham, Balsamic Braised Red Cabbage, Rosemary Jus.

*Pinot Noir, Paua Bay, Marlborough

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Fillet of Pork, Slow Roast Belly & Black Pudding,
Creamed Potato, Leek, Apple Sauce, Sage & Onion Jus.

*Chablis, Domaine Testut, France

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Gressingham Duck, Leg Rillettes Fritter,
Rosti Potato, Savoy Cabbage, Parsnip Puree, Confit Carrot, Cumberland Sauce

*Grenache / Shiraz, 08, McClaren Flat, Australia

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Fillet of Cumbrian Beef, Seared Calf Liver,
Fondant Potato, Roast Root Vegetables, Fried Shallot Rings, Oxtail Jus

*Malbec 'Lutna', Mendel, Argentina

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Twice Baked Blacksticks Blue Cheese & Walnut Soufflé,
Rosti Potato, Buttered Spinach, & Sautéed Wild Mushrooms

*Chablis, Domaine Testut, France

Side Orders:

Pommes Frites
Sugar Snap Peas
Chantenay Carrots
Charlotte potatoes
£3.00

*Please note wine pairing options

Puddings:

Broadoaks Sticky Toffee Pudding, Warm Fudge Sauce,
Candied Apple, Cinder Toffee Ice Cream.

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Dark Chocolate Truffle Torte,
Griottine Cherries & Chantilly Cream.

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Warm Apple Tart Tatin
Clotted Cream Ice Cream & Butterscotch Sauce

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Warm Plum and Almond Crumble
Cognac Anglaise, Berry Ripple Ice Cream

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Buttermilk Panacotta,
Shortbread, Raspberry Sorbet, Sherbet.

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Broadoaks Mini Cheese
Oatcakes & Homemade Chutney

*Liquor Muscat

Cheeses:

Cumberland Farmhouse, Crofton
Blacksticks Blue, Smoked Cumbrian Farmhouse
Wafers, Chutney & Grapes

(3.95 supplement)

Taylors LBV

*Please note wine pairing options

£42 p/h

*Please note wine pairing options