



The Lamplighter Dining~Rooms



@LamplighterDR



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The Lamplighter Dining ~ Rooms Our Story

The Lamplighter was founded 25 years ago by Tony and Sue Tasker. Tony having been classically trained in the kitchens of Switzerland and Sweden during the 1960's, taking over the head chefs position at The Old England at the age of 21 and then continuing with Trust House Forte hotels for a further 15 years finishing as area manager for the food and beverage division. Sue ran the front of house with equally as much experience gleaned from many years in the hotel industry and both with a love of the area.

It seemed only fitting then, that five years ago sons James & Alistair, took over the reigns. Having been brought up in The Lamplighter we all have an emotional connection to this wonderful building and the surrounding area as well as a true passion for the hospitality industry. Alistair oversees the Kitchen team, with an established record over the last 15 years, including Ascot, Newbury, Lancaster House Hotel and most recently at the well known Porthole Restaurant in Bowness. Whilst James oversees the front of house team, again has a wealth of experience having worked over the last 17 years at The Savoy, The Dorchester, Claridge's and most recently as hotel manager of The Old England hotel in Bowness.

Our absolute focus remains our guests and the quality of the produce that we deliver. With such a wealth of knowledge and true passion for what we believe that this comes across through our invaluable team and to our guests in your dining experience. We serve what we love and continue to explore and experiment, in order that we can share with you items that we have found and thoroughly enjoyed in the hope that they may enhance your time with us.

Please do enjoy your time with us and if there is anything at all that we can do to make your time with us more comfortable and indeed enjoyable, please do not hesitate to ask.

We always want to ensure that we exceed any of our guest's requests and as such, with 48 hours notice would be delighted to buy in meat or fish selections of your choice and cook them to your liking as well as any old favourites from previous menus. These will be charged at market price.

**The Lamplighter
Dining ~ Rooms
Recommendations & Specials**

BEVERAGE

APERITIF

We stock over 25 varieties of gin
**Please ask for a full selection including
the most exclusive gins in the world please one of only 99 bottles from the first batch ever produced
Wonderfully unusual, just ask one of the team, why!**

BEER

Affligem Blonde

The classic clear blonde abbey ale from Belgium, with a gentle roundness and 6.5% alcohol. Low on bitterness, it is eminently drinkable.
Why? because it's great with food!

FIZZ

JBF Blanquette de Limoux Brut, Appellation d'Origine Controlee, France 29.95

90% Mauzac, 5% Chardonnay, 5% Chenin Fine bubbles, pale yellow with golden hues. Aromas of apples and acacia.

Produced in the Limouxin region (where the first bubbly in the world was crafted in 1531 by an Abbe in St Hilaire Monastery who subsequently moved to Champagne) Aude, France, by an independent family winery according to the methode traditionnelle as per Champagne with the second fermentation occurring in the bottle rather than stainless steel vats

DIGESTIF

Armagnac

Vieil Armagnac, Domaine Le Grand Chemin,

1984 **15.50**

1985 **13.95**

1986 **12.95**

2000 **9.95**

2002 **8.95**

2004 **7.95**

Intensely aromatic, this traditionally crafted 29 year old Armagnac is now at perfection. Laden with fruit it has the added complexity associated with extended barrel-ageing: ripe fruit with accentuated oak & gnarled walnut influence. Exquisite!

APERITIFS

Gin

Anty gin from Nordic food lab, Bloom London dry gin, Bombay Sapphire, Deaths Door, Gin Mare, Hendricks, Japanese Gin, Monkey 47, Plymouth, Plymouth navy strength, Rock rose, Tanqueray No. 10, The Botanist, The Lakes Gin, William Chase extra dry.....and many more

FEVER TREE TONIC'S

These award winning products taste clean, subtle and balanced with authentic flavours and perfect carbonation, so just as good as the spirits you're pairing them with. Launched in 2005, the brand name chosen due to fever tree being the colloquial name for the *cinchona tree* in which quinine, a key ingredients for tonic is found. The highest quality quinine was sourced from the Rwanda Congo border and blended with spring water and eight botanical flavours, including rare ingredients such as marigold extracts and a bitter orange from Tanzania. Crucially, no artificial sweeteners, preservatives or flavourings are added.

The fizziness of the highly carbonated drinks, consist of small "champagne" bubbles for a smooth, delicate texture that carries the flavour of the botanicals in each mixer and enhances the aromas of the spirits they are intended to be mixed with. Enjoy!

Premium, Naturally light, Mediterranean, Elderflower and Ginger beer

Champagne or Prosecco Cocktails

**'Lamplighter' Homemade damson gin
(Damson)**

**Creme de Framboise
(Raspberry)**

**Creme de Cassis – Royale
(Blackcurrant)**

**Chambord
(Black raspberry)**

Prosecco **7.95**
Champagne **9.95**

BAR NIBBLES

Pork scratchings, homemade apple sauce 3.45

House marinated olives 3.95

Selection of ‘Cumbrian Artisan’ breads, butter, olive oil and balsamic 3.95

STARTERS

Guinness & brown onion broth

Cumberland sausage and smoked Mrs Kirkham’s rarebit, parmesan, crispy pancetta **7.25**

Duo of crab

From Ravenglass, crab cake, crab beignet, mustard mayonnaise, hens egg, parmesan, samphire **8.95**

Cartmel valley smoked brie

Beetroot and walnut salad, balsamic dressing **6.95**

Lamplighter platter

Hot smoked Cumberland sausage, deep fried Cumbrian chorizo, breaded haggis, duo of Farraday’s chutneys

For one 7.95

For two 13.95

Our famous “Fleetwood” haddock goujons (Bin 11 or 38)

Rustic tartare sauce **6.45**

Cartmel valley smoked salmon

Crispy quail’s egg, capers, wrapped lemon, herb mayonnaise, baked toast **7.95**

Wild mushroom, leek & sun-blushed tomato

Tartlet, herb oil, parmesan crisp & rocket salad **7.25**

Today’s soup of the day

Locally baked bread and butter **5.50**

HOME COMFORTS

Our famous ‘Fleetwood’ fish and chips (Bin 11 or 38)

Deep fried haddock, mushy peas, triple cooked chips in dripping, wrapped lemon **14.95**

‘Lamplighter’ Lakeland beef burger

and red onion, topped with BBQ infused ox cheek, onion rings, triple cooked chips in dripping **12.50**

‘Lancashire’ beef suet pudding (Bin 46 or 68)

Rag rolled, rich gravy, triple cooked chips in dripping **12.95**

“Cartmel Valley” Cumberland Sausage (Bin 56 or 57)

Herb mashed potato, onion marmalade and rich gravy **12.95**

LAKELAND BEEF

All cooked to your liking and accompanied by two extra treats of your choice and your choice of sauce:

Rich gravy, Peppercorn cream, Blue cheese cream or garlic butter

(Bins 48, 54, 65, 64 or 68)

8oz Lakeland fillet 26.95

12oz Lakeland rib eye 24.95

32oz Lakeland wing rib 51.00 (Serves 2)

16oz Lakeland fillet tail 51.00 (Serves 2)

SIGNATURE DISHES

Marinated Haunch of Cumbrian venison

Caraway infused carrots, spinach, fondant potato, damson gin and plum jus **19.95**

Lakeland shepherd's pie

Breaded Haggis, pickled beetroot & red cabbage **15.95**

Roast breast of chicken (Bin 33 & 42)

Wild mushrooms, potato croquette, pancetta crisp, red wine jus **16.25**

We will also be offering homecooked Lakeland lamb specials which we will happily talk you through when you have been seated.

FLEETWOOD FISH

Seasonal fish of the day

From Fleetwood, served with your choice of two extra treats, wrapped lemon, charged at market price, please ask your server for more information **POA**

VEGETARIAN DELIGHTS

Mediterranean vegetable & feta cheese lattice

Sweet potato fries, Provençale sauce **14.25**

Burger of the week

Chips, pickles, artisan bun **13.25**

Vegetarian curry

Mildly spiced, wild mushrooms, chick peas, spinach & artichoke, braised rice, poppadoms **13.85**

(Dish suitable for vegan guests also)

Extra treats

Triple cooked chips

Herb mashed potato

Potato fondant

Sweet potato fries

Caraway infused carrots

Carrot and swede crush

Seasonal greens

Pickled beetroot & red cabbage

House salad

Rocket and parmesan salad

Tomato, red onion and basil salad

3.50

CHILDREN'S MENU

'Well behaved' children eat free before 6.30pm

Terms apply

Fish goujons 6.50

Margarita pizza 7.95

Mini burger 7.25

Cumberland sausage and gravy 5.95

Linguini pasta in a tomato sauce 5.25

(served with your choice of vegetables and potatoes or salad and chips)

DESSERTS

"Cartmel" lemon drizzle pudding

Custard, lemon meringue ice cream 6.85

Raspberry, blackcurrant & white chocolate

Delice, Champagne sorbet 7.50

Irish cream cheesecake

Cappuccino ice cream 6.95

Dark chocolate brownie

Topped with caramel and pecans, death by chocolate ice cream 7.25

Cartmel sticky toffee pudding

Thunder and lightning ice cream 7.50

Trou Normand

Apple sorbet, topped with warm calvados 6.45

(If there just isn't any room left)

ICE CREAMS AND SORBETS

(Please ask for the daily selection)

1 Scoop 1.95

2 Scoops 3.50

3 Scoops 4.95

Why not enhance your dining experiences with one of our dessert wines.

CHEESE

Please turn to the back page.

DESSERT WINES

Bin 71 Mouton Cadet Reserve Sauternes **7.95** per glass
(Equally beautiful with cheese)

Bin 72 Elysium Black Muscat, California **6.95** per glass
Bin 73 Brown Brothers, Orange Muscat **7.95** per glass

PORT

The quintessential drink with cheese

Cockburns fine ruby port **3.50**

Cockburns light dry white port **4.50**

Taylor's LBV port **5.50**

Graham's crusted port **4.95**

Maynards, 20yr old Tawny Port **8.95**

Maynards, 25yr old 1990 Colheita **9.50**

FOOD ALLERGIES AND INTOLERANCES:

Before ordering please speak to one of our staff about your requirements

CHEESE

A platter of hand selected British cheese from 'Cartmel cheese' and 'Townend dairy' – quince jelly, iced celery & 'Peters Yard' biscuits (Enough to share) **12.95**

Selection includes:

Blacksticks Blue

A creamy blue veined cheese made from pasteurised cow's milk cheese. The milk is from Ayrshire cattle which is perfect for this style of cheese. This is a medium soft cheese which is creamy and rich, it derives a subtle contrast of flavour from the tangy veining. -Suitable for vegetarians

Mrs Kirkham's Smoked Lancashire

This traditional Lancashire is made from 3 days of milking, clothbound and buttered and matured for around 3 months. The mature cheese is then cold smoked over hickory. This cool natural smoking gives a well balanced flavour and moist cheese.

Appleby Black Dub Blue

First created in 2000, Blacksticks Blue is a unique artisan cheese made solely at Wilsons Field Farm in Inglewhite near Preston. It's a wonderful dark golden colour veined with blue and has a creamy, tangy taste with a delicious touch of spice. Beautifully soft, it simply melts on your tongue.

Cartmel Valley Smoked Brie

Cartmel Valley Game nestles in the picturesque historical Cartmel Valley, where Jonathan & Susan run their successful game business from their beautiful Lake District based home. They work closely with their team of highly qualified and dedicated staff, supplying the best quality gourmet game and smoked products to top class establishments.

Five Mile Town Goats

Five mile town, County Tyrone, Northern Ireland and is a producer of handmade award winning soft cheeses and cheddars. The creamery draws its milk supplies mostly from over 60 dairy farmers from across Northern Ireland. The company was founded in 1898 and added cheese production in 1972. Five mile town Creamery is the only speciality cheese maker in Northern Ireland.