



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 your server for the full beverage list

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!

DIGESTIF

Armagnac

Vieil Armagnac, Domaine Le Grand Chemin,
1984 **15.95**
1985 **13.95**
1986 **12.95**
1988 **12.50**
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

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

Croquette selection, choose any three of the following 3.95

Bacon & Crook blue cheese
Teriyaki Salmon
Garlic, wild mushroom and chive

Smoked Cumberland chipolatas 4.50
Wholegrain mustard mayonnaise

STARTERS

Smoked salmon

Infused with beetroot, served with baked toast, candied walnuts, beetroot gel, herb salad **8.45**

Breaded warm ham hock & “Owd Yonner” terrine
Farraday’s picallili, toasted Cumbrian artisan bread **7.95**

Pan fried king prawns

Garlic, ginger, chilli, spring onion & toasted Chia bread **8.95**

Cumberland & Chorizo Scotch egg

Winter slaw, wasabi mayonnaise and petite salad **7.95**

Our famous “Fleetwood” haddock goujons

Rustic tartare sauce **6.45**

Mulled wine poached pear

“Crook Blue” cheese, walnut salad, herb dressing **7.25**

Today’s soup of the day

Locally baked bread and butter **5.50**

HOME COMFORTS

Our famous ‘Fleetwood’ fish and chips

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

‘Lancashire’ beef suet pudding

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

“Cartmel Valley” Cumberland Sausage

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

SIGNATURE DISHES

8oz Lakeland fillet steak

cooked to your liking and accompanied by two extra treats of your choice and your choice of either rich gravy or peppercorn cream **27.50**

Rump of Lakeland Lamb

Garlic infused mashed potato, crushed carrot and swede, red wine jus **18.95**

Roast breast of chicken

Bacon & Crook blue cheese croquette, wild mushroom fricasse, roast parsnip, chorizo jus **16.95**

Grilled supreme of salmon

Dauphinoise potatoes, sesame & soy infused broccoli, herb hollandaise sauce **18.95**

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

Wild mushroom, chestnut & crook blue cheese lattice

Garlic cream, dauphinoise potatoes **14.95**

Vegetarian curry

Mildly spiced, wild mushrooms, chick peas, spinach & artichoke, braised rice, poppadoms **13.85**
(Dish suitable for vegan guests also)

Extra treats

Chips cooked in dripping

Garlic infused mashed potato

Carrot and swede crush

Sesame & soy infused broccoli

House salad

Tomato, red onion and basil salad

Dauphinoise Potatoes

3.75

CHILDREN'S MENU

'Well behaved' children eat free before 6.30pm

Terms apply

Fish or Chicken goujons 6.50

Cumberland sausage and gravy 5.95

(All of the above served with chips or mash and peas or beans)

Tomato pasta 5.25

Beans on toast 3.50

DESSERTS

Ginger crème brulee
Ginger snap biscuit **7.25**

Chocolate orange mousse
Honeycomb, orange sorbet, chocolate soil **7.50**

Winter berry cheesecake
Strawberry ice cream **7.45**

Cartmel sticky toffee pudding
Ginger and caramel ice cream **7.50**

Trou Normand
Apple sorbet, topped with warm calvados **6.95**
(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 45 Rutherglen Muscat, Stanton and Kileen 50ml **4.50** 100ml **8.25**
Bin 46 Late Harvest Malbec, Susanna Balbo 50ml **5.00** 100ml **8.75**

PORT

The quintessential drink with cheese

Portal Fine Ruby **4.00**
Graham's Six Grapes **5.50**
Graham's 10 year Tawny **6.00**
Warre's Single Quinta 2005 **8.50**

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:

Crook blue

Dewlay creamery, Garstang, Preston
Cows, Pasteurised, suitable for vegetarians

A fantastic pale orange coloured cheese that has been made especially for our supplier so can not be found anywhere else. It is wonderfully creamy but with a great blue kick. This cheese is aged for three weeks longer than a normal Lancashire blue cheese and I think you will agree looks great on a cheeseboard.

Kidderton ash

Butlers, Wilsons Field Farm, Inglewhite, Preston
Goats, Pasteurised, suitable for vegetarians

An outstanding goats cheese which is log shaped and features a delicate creamy flavour. It is sprinkled with ash prior to maturing which promotes the growth of its white coat. It has a soft exterior, a firmer charcoal ash layer and then the soft buttery goats' cheese in the centre.

Owd yonner

Dewlay Creamery, Garstang, Preston
Cows, Pasturised, suitable for vegetarians

This is a fantastic clothbound tasty Lancashire that really does give you everything. It has a rich and creamy beginning that develops on the pallet into a strong Lancashire flavour and continues to get stronger which is largely due to the twelve month maturation and that it is wrapped in cloth to really progress the flavour and open texture through the maturing process. The rind adds an earthy finish and different texture. Yonner is a slang term for Lancashire.

Eden Smokie

Appleby Creamery, Appleby-in-Westmorland, Cumbria
Cows, Pasteurised. Suitable for vegetarians

Its flavour fills the mouth with intensity and the luxurious creamy texture that is rounded off by a fantastic smoked taste using a blend of oak and apple chips, creating a delicate but complex flavour.