

Ritsons Restaurant

Thank you for choosing to eat in Ritsons. Our aim is to provide you with the best and where possible, locally sourced ingredients in Cumbria. The BEST WESTERN PLUS Castle Inn Hotel was built around the 1700's and started life as a farmhouse offering accommodation to shepherds. Over the years the hotel has developed into an award winning AA 4 star resort hotel and restaurant. Our Head Chef, Neil Blackler works very hard to ensure that we deliver excellent food together with excellent service. We have selected a choice of seasonal favourites with our A La Carte menu. If you require guidance with your choice, please ask one of our food service waiters for assistance. We do hope you enjoy your experience.

Starters

Cured Bresola with pickled vegetables, garlic & olive tapenade.

Seared Scallops, sesame crust, braised leek, beetroot & chocolate dressing
(£1.00 supplement)

Grilled Goat's cheese with butternut squash, walnuts, beetroot marinated in garlic & sage & toasted pumpkin seeds

Pressed chicken & tarragon terrine wrapped in leek with real ale chutney & toasted tomato & basil focaccia

Crab cakes with cilantro & lime sour cream dressing & orange salad

Two course £25.00

Three course £30.00

Sorbet

Refresh your palette with today's sorbet (£3.00 supplement)

Mains

Seared Monkfish in parma ham, butternut puree, sautéed ceps, spinach, potato rosti & red pepper couli

Venison haunch, smoked bacon, potato fondant, cabbage puree, glazed chestnuts in garlic & thyme & red wine sauce
(£3.50 supplement)

Pan seared duck breast, sweet potato, savoy cabbage, black cherry & kirsch reduction
(£2.00 supplement)

Garlic & rosemary studded brie, wild mushrooms, cauliflower, pea & ricotta fritters & roasted cherry tomatoes

Duet of lamb, dauphinoise potato, chargrilled vegetables with redcurrant & red wine reduction

Today's main special

Please ask your host

Two course £25.00
Three course £30.00

Desserts

White chocolate panna cotta, dark chocolate ganache, caramelised pecan nuts & chocolate curls

Pumpkin cheesecake mousse with gingersnap cookie crumb with maple & walnut ice cream

Warm Banana fritter, ginger ice cream, wild berry & granola shot, butterscotch & pecan nuts

Apple & blueberry tart with poppy seed Greek yoghurt mousse & mint

Cheese (€2.00 supplement)

A selection of Cumbrian cheeses with chutney, grapes, celery & water biscuits

Blengdale blue

Flakebridge

Mrs Kirkham's

For any allergens and dietary requirements please ask your host.

Two course €25.00

Three course €30.00