

Dinner Menu

HRISHI

Cooking is a process where all the senses work in harmony to create unbelievable flavours, textures and memories. We passionately believe that the basic principles of cooking are key to the success of a dish, and when combined with simplicity, great seasonal produce and a 'twist', deliver a great dining experience.

We hope that you enjoy your time with us!

Hrishikesh Desai



£70 per person with coffee & chocolates (included in resident dining packages)

£1 per 750ml bottle for filtered still or sparkling water

www.thegilpin.co.uk

Starters

HAND-DIVED SCOTTISH SCALLOP

Thinly sliced cured scallop meat, compressed sweet potatoes, saffron marinated carrots, confit ginger and chilli, fragrant lemongrass broth, Exmoor caviar

MAHI SAUVIGNON BLANC, BOUNDARY FARM, MARLBOROUGH, NEW ZEALAND £8.50 ^{125ML}, £10.50 ^{175ML}

LOCH DUART SALMON

Gravadlax loin of Loch Duart salmon, classic mushroom duxelle, spiced basmati rice, soft poached egg, Dewlay Dairy butter and truffle emulsion

SPINYBACK RIESLING, WAIMEA, NELSON, NEW ZEALAND £10.50 ^{125ml}, £12.50 ^{175ml}

DOMAINE DE LANVAUX DUCK LIVER

Parfait of Domaine de Lanvaux duck liver, Gilpin Lake House damson jelly, Malabar black pepper and yoghurt gel, sweet and sour tamarind chutney, warm brioche toast

ELYSIUM BLACK MUSCAT, ANDREW QUADY, CALIFORNIA, USA £11.50 ^{125ML} £34.00 ^{375ML}

NORFOLK QUAIL

Tandoori spice marinated breast of Norfolk quail, fruit and nut leg meat fritter, merlot-poached conference pear, celeriac cream, onions, reduced quail consommé

RIOJA CRIANZA, BIURKO GORRI, RIOJA, SPAIN £9.50 ^{125ML} £11.50 ^{175ML}

Mains

NORWEGIAN HALIBUT

Pan-fried fillet of halibut, crispy okra stuffed with Cornish white crab meat, baby aubergine 'masala', puffed rice granola, tomato 'rasam'

CHARDONNAY, JORDAN VINEYARD, STELLENBOSCH, SOUTH AFRICA £8.50 ^{125ML}, £10.50 ^{175ML}

MORECAMBE STONE BASS AND LOBSTER

Fillet of Morecambe stone bass, poached lobster, spiced tempered lobster dumplings, cauliflower several ways, confit potato, garlic tuille, lobster cappuccino

TORRONTÉS, BODEGA NORTON, MENDOZA, ARGENTINA £7.50 ^{125ML}, £8.50 ^{175ML}

CARTMEL VALLEY GAME WILD DUCK

Poached and roasted wild duck breast, 'Marathi' spiced crunchy bonbon of braised leg meat, root vegetable purée, blackberry, English apple and sultana chutney sauce

TERRASSES DE BAALBECK, MASSAYA, BEKAA VALLEY, LEBANON £12.00 ^{125ML}, £15.00 ^{175ML}

LUNE VALLEY LAMB

Roast loin, 24-hour slow cooked lamb shoulder 'pollichathu' wrapped in smoky Cumbrian pancetta, buttered spinach, charred baby leek, tossed cucumber, cardamom yoghurt, lamb jus

PRUNUS PRIVATE SELECTION, GOTA, DÃO, PORTUGAL £7.50^{125ML}, £8.50^{175ML}

Desserts

CITRUS FLAVOURS

Orange mousse, lime short bread, lemon curd, grapefruit jelly, blood orange and ginger sorbet

MUSCAT, DOMAINE DES BERNARDINS, BEAUMES DE VENISE, FRANCE £12.00 ^{125ML} £34.00 ^{375ML}

BANANA SOUFFLE

Banana soufflé, vanilla custard, cocoa nib crackle, banana ice cream

BRUMAIRE, CUVÉE NOVEMBRE, ALAIN BRUMONT, PACHERENC DU VIC-BILH, FRANCE £16.00 ^{125ML} £60.00 ^{500ML}

WALNUT, CARAMEL, BAILEY'S IRISH CREAM

Set walnut mousse glazed with spiced caramel, walnut pastry cream, brown sugar shortbread, Bailey's Irish cream sorbet, orange confit

CASA SILVA SEMILLON GEWURZTRAMINER, COLCHAGUA VALLEY, CHILE £10.00 ^{125ML} £38.00 ^{500ML}

TRINIEA WHITE & DARK CHOCOLATE, CARROT AND CARDAMOM

Triniea white chocolate parfait set on a fluffy cake, slow roast white chocolate 'Namelaka', carrot and cardamom compote, salted caramel tuille, dark chocolate sorbet

TOKAJI ASZU 5 PUYTTYNYOS, HUNGARY £15.50 ^{125ML} £54.00 ^{500ML}

CHEESE *(Supplement £8.50 per person, or £12.00 if taken as an extra course)*

Selection of British farmhouse cheese, homemade chutney, assorted biscuits

St James	Holker Estate, Grange-over-Sands, Cumbria	Sheeps' milk; unpasteurised
Blue Whinnow	Thornby Moor Dairy, Thursby, Cumbria	Cows' milk; unpasteurised; vegetarian
Eden Smokie	Appleby Creamery, Appleby, Cumbria	Cows' milk; pasteurised; vegetarian, organic
Inglewhite Buffalo Cheddar	Park Head Farm, Inglewhite, Lancashire	Buffalo milk; pasteurised; vegetarian
Crook Blue	Dewlay Creamery, Garstang, Lancashire	Cows' milk; pasteurised; vegetarian
Kidderton Ash	Butler's Ravens Oak Dairy, Inglewhite, Lancashire	Goats' milk; pasteurised; vegetarian

RAMOS PINTO VINTAGE PORT £12.00 ^{50ML}

RAMOS PINTO LBV PORT £8.00 ^{50ML}

RAMOS PINTO 10 YEAR TAWNY £8.00 ^{50ML}

Our Team

Hrishikesh Desai
EXECUTIVE CHEF / F&B MANAGER

Sarah Redmayne
HOUSE MANAGER

Shashi Prakash
RESTAURANT MANAGER

Dean Grozev
HEAD SOMMELIER

Philip Rowbottom
Christopher Dalzell
OPERATIONS MANAGERS

Our thanks to our suppliers

We are proud to use local produce and suppliers.

Althams Butchers

Cornvale Meat Products

Lakes Speciality Foods & Cheese Larder

Cartmel Valley Game

My Fish Company

Lakeland Leaves

McClures

Wellocks

Caterite