

LOCAL CHOICE

FREE

Eating Out Guide



Your guide to the best
places to eat throughout
the local area





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OF OUR SALES TEAM

Eating Out Guide

Welcome to the 2015 annual edition of The Eating Out Guide. This is your guide to some of the best places to eat and drink throughout the local area. Whether you are a Garstang resident, live in The Bay area, reside near to the Lakes or over in Barrow you're lucky enough to have an abundance of good places to eat and drink. This guide gives you an insight into many of these and helps you discover some of the best places to eat out that the area has to offer.

We're passionate about the amazing things that this local area offers, which is why we created this guide. We have already enjoyed some fantastic times with friends and meals out with our family locally and now we want to share some of these brilliant places with you.

Whether you're looking for somewhere to grab a quick bite to eat, you want to treat yourself to a cooked breakfast, you're looking for a gourmet meal or any other excuse to eat out our guide is here to help you. Simply browse through the pages of our easy to read magazine and find out everything that your area has to offer. Restaurants, cafes, bars and more are all there for you to visit & make the most of so read on and discover new places to excite your taste buds and enjoy a good day out.



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Time to dine at... Seafood Pub Company

info@seafoodpubcompany.com
www.seafoodpubcompany.com

'Sea' what's special about The Fenwick and Farmers Arms

Owned by the Seafood Pub Company, the Farmers Arms in Great Eccleston and The Fenwick in Claughton offer the perfect combination of special, seasonal menus, extensive drinks lists and passionate staff.

The Farmers Arms and The Fenwick pride themselves on using in-season, high quality ingredients to produce their award winning menus, which feature locally sourced seafood, meat and game.

Quality, creative, different, and value are key words which summarise the food served at all of the Seafood Pub Company locations.

Executive Chef Antony Shirley said:

"Our vision is to deliver the best quality ingredients in a relaxed and accessible way – whether customers are popping in for their tea or looking for a venue for a special occasion. If our customers are looking for something unique or special, they can pre-order it with us. Whether it is Fruit de Mar for a special occasion or a favourite dish from one of our older menus, if it's in season we will always deliver – this is what makes our offering special."

Influenced by dishes from across the world, Antony and his team of chefs select the finest quality fish from the Lancashire coast each morning before preparing the specials boards.



SEAFOOD PUB COMPANY

"We are privileged that our managing director's father is Chris Neve, one of the North's leading suppliers of seafood," said Antony. "He selects the best quality fish for our sites each morning and then we set about creating exciting dishes for our specials boards – once it's gone, it's gone! This helps us to offer customers something new each day and means that no matter how often they dine with us, there is always something different to tempt them with."

Complementing the food menus are extensive wine lists, including little black books of exclusive wines, and regularly changing draught ales as well as some slightly different tipplings including the Farmers Arms' Caorunn gin served with sliced red apple – a change from the traditional gin and tonic.

The teams at The Fenwick and Farmers Arms were recently presented with two prestigious national awards: the Publican's Best Food Offer for 2 – 50 Sites and the Development Chef Awards Pubs Group Chef of the Year; so why not call in and have a glass of fizz and some dishes from the daily specials menus to celebrate with them?

SEAFOOD PUB COMPANY

SEAFOOD & GRILL
FARMERS ARMS
GREAT ECCLESTON

SEAFOOD PUB COMPANY

Farmers Arms Halsalls Square, Great Eccleston, Lancashire PR3 0YE
Phone: 01995 672018 Email: info@greatecclestonpub.co.uk www.greatecclestonpub.co.uk

THE FENWICK
STEAK AND SEAFOOD PUB

SEAFOOD PUB COMPANY

The Fenwick Lancaster Road, Claughton, Lancashire LA2 9LA
Phone: 01524 221157 Email: info@fenwickarms.co.uk www.fenwickarms.co.uk

Pipers

RESTAURANT



46-47 High Street, Garstang, PR3 1EA
pipersrestaurant@hotmail.co.uk
www.pipersrestaurant.co.uk

For reservations please call
01995 606665

Pipers Restaurant Page @Pipers46

SIT BACK, RELAX AND LET Eating Out Guide BOOST YOUR SALES

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LOCAL CHOICE

Time to dine at...
PIPERs

Welcome to Pipers Restaurant opened by head Chef Ian Piper and wife Shelley, the food served is modern English in style with a focus on local produce.

The restaurant itself is situated on the main high street of the picturesque market town of Garstang, the world's first Fairtrade town, and as such Pipers strives to support this ethical stance by using fairtrade produce wherever it can. The unique building dates back to the eighteenth century and still retains its quaint character and charm.

The restaurant opens for bistro style lunches between Thursday and Saturday and also offers great value three course lunches on Sundays. In the evenings we offer an a la carte menu and a wide variety of other menus mid-week. Please see the online food page for more information on the different menus available.
www.pipersrestaurant.co.uk

Pipers is more than happy to host special events such as birthday parties as well. We can accommodate you for a formal dinner for parties up to 35 and up to 50 for an informal buffet. For questions and special requirements, please come down and see us or give us a ring on 01995 606665



Far Pavillion

RESTAURANT

"Indian food at its best"

This restaurant has been used by me and my family since 1977 and its standards of food quality, good service and a welcoming atmosphere has never changed.

It is a very popular place and you may have to wait for your food but when it comes it can't be beaten.

Visited February 2015



Sunday Special £11.95

12-7pm

Choice of starter

Choice of main

With rice or naan

Extra £2.00 charge for prawn/king prawn and signature dishes

OPENING TIMES

- Monday - Thursday 12 noon - 2pm and 5pm - 11pm.
- Friday - Saturday 12 noon - 2pm and 5pm - 12pm.
- Open all day Sunday 12 noon - 11pm.

25 Bypass Road, Carnforth LA5 8JA

ADVANCE BOOKING IS REQUIRED

01524 823316



/farpavilion

*Excluding Bank Holidays and other special dates throughout the year

Time to dine at...

Far Pavillion

25 Bypass Road, Carnforth LA5 8JA
Telephone: 01524 823316

A Tandoori Restaurant since 1988, The Far Pavillion has been in the Begh all of that time.

We arrived and the friendly and welcoming staff took us through to our table which was delightfully decorated. As you would imagine, the decor consists of lots of traditional Indian touches with some beautiful crystal lighting giving a warm welcoming ambience. Tables have plenty of room between them so you don't feel over-crowded.

We had poppadoms with dips to tickle the tastebuds - light, crispy and very moreish. Question: how many ways are there to spell poppadom? Everywhere I go it's spelled differently!

For our starters we had meat samosa and chicken tikka, and both were as good as you would expect from this prestigious restaurant. The mains had been more difficult to choose from due to the huge selection, and due to my dithering, Hamid (the restaurant manager) asked what flavours I liked and disliked, then recommended Raipura, which is a real favourite amongst customers and is described as a fairly hot and spicy dish with dried chilli. Seeing my look of panic he assured me that they could make it as mild as I liked, so I opted for a medium chicken version, which was really tasty with a bit of a kick, but luckily my chilled wine dealt with that! As side orders we had a freshly baked naan which I could have eaten on its own it was so good, and a portion of Pilau rice.

We both ate almost everything, only leaving a tiny bit of room for pudding! To be honest we didn't have high expectations as in our experience Indian restaurants aren't renowned for their desserts. And although they were all ice cream based, they were thankfully not just the typical frozen 'bombe' we expected. So in the interest of research we thought we'd share one. We opted for a mug of Cornish clotted ice cream with choc crunch pieces. It was soft and whippy and tasted of Cornwall, my loves (you will break into a Cornish accent if you say that out loud). We really regretted only ordering one it was so good. A perfect balance for the spices we had eaten earlier.

Throughout the meal the staff were friendly and attentive without being over the top, the place was buzzing, and the atmosphere was lovely. So go on, spice up your life!

Review by Louise Hodgson



Time to dine at...

Watersedge Restaurant

South Lakeland Leisure Village, Dock Acres,
Borwick, Near Carnforth LA6 1BH
Telephone: 01524 730903



I recently took several of my colleagues from work out for a treat to the Watersedge Restaurant in Borwick. This traditional, cosy bar and beautiful Mediterranean style restaurant is the perfect place for an informal, relaxed dining experience.

To start with we shared a range of dishes. Choices include Homemade Chicken Liver Pâté served with Cumberland Sauce and Melba Toast, warm Morecambe Bay Shrimps served with Dill and Garlic Butter on Toast and pan fried Garlic Button Mushrooms with Dressed Leaves. This was followed by the herbed crusted fillet of Salmon served with Spring Onion Mashed Potatoes with a Chardonnay Cream Sauce and the Grilled Sea Bass Fillet with Sun blushed Tomato Dill Butter set upon steamed Saffron Rice. Other choices included Warm Chicken & Bacon Salad and Al Pollo - Chicken Breast, Tarragon, Cream and White Wine.

For pudding we had to share, as we had all eaten too much. Between us we had the eye-popping sticky toffee pudding with ice cream and the refreshing Eton Mess, light meringue with succulent raspberries and lashings of cream.

Weather permitting you can sit outside and dine al fresco on their extensive decking overlooking the scenic, peaceful lake. There is a fantastic children's menu too and with lots of space to run around outside it is the perfect place for families to visit. Why not visit here on one of their excellent value themed evenings? These include Monday curry nights, Tuesday and Thursday pizza and pasta nights and Spanish or French cuisine on the last Wednesday of the month - all at special offer prices. If you haven't visited Watersedge Restaurant before, I can tell you that you won't be disappointed.

Review by Mark Prada

watersedge RESTAURANT



Open to the public 7 days a week serving a selection of homemade dishes.



Call 01524 730903

www.southlakelandleisurevillage.co.uk

Waters Edge Restaurant, South Lakeland Leisure Village,
Dock Acres, Borwick, Near Carnforth, LA6 1BH



Time to dine at...

Potting Shed Café

Bay View Garden Centre, Bolton-le-Sands LA5 8ET
Telephone: 01524 733780



A real hidden gem, the food here is delicious. There is a really family friendly feel, the staff are very helpful and the ambience and stunning bay views are simply wonderful.

restaurants. His food is always based around using the finest local produce.

Choose to dine indoors or al fresco (but with protection from the elements) and with spectacular bay views wherever you choose to sit. Mouthwatering dishes include their renowned 6oz burger served with Lancashire cheese, tomato and red onion salsa and chunky chips or potted shrimps from Furness fisheries served in a Kilner jar with toasted sour bread and watercress or the delicious goats cheese with golden beetroot salad, healthy and filling. There is also a range of pies, burgers, soups and sandwiches available. With a kids menu and the chance to enjoy afternoon tea with a glass of fizz for the adults there is something for everyone.

Last, but not least the breakfasts are just the perfect way to start the day. Served from 9am (10am on Sunday) choose from traditional full Lancashire, eggs florentine or the Potting Shed door stop egg bread and the grilled kipper fillet. Whichever you opt for, you will not be disappointed!



For the nice things in life

Mill Lane,
Bolton le Sands,
Carnforth LA5 8ET

Tel 01524 733 780
bayviewgardencentre.co.uk



Breakfast, Lunch or Afternoon tea

The Potting Shed Café is nestled on the shoreline at Bolton-le-Sands with spectacular views of the Bay and the Lakeland Fells beyond.

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01524 423860 / 832392

e. thehoneystreerestaurant@gmail.com
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vouchers in conjunction with Honey Tree Restaurant. *t's & c's apply

Time to dine at...

Honey Tree

293 Marine Road Central, Morecambe LA4 5BY
Telephone: 01524 423860 / 832392

The Honey Tree boasts an extensive menu including a main menu, banquet menu, happy hour menu (buffet style), specials menu, gluten free menu and set meals. No matter what you choose you know that it will be freshly prepared and delicious, using only the finest ingredients.

Mrs Ip (the owner) is very proud of the fact that the house specialities are based on authentic Hong Kong Street Food, so I always ask her to take control of what we eat and she never gets it wrong. But, if you would rather choose your own food you won't be disappointed with the endless selection of meat, pork, chicken, fish and vegetarian dishes on offer.

On this occasion, we started with a selection of chicken spring rolls, which were full of flavour and satay beef sticks, followed by a middle course of crispy Peking duck with plum sauce, mixed vegetables and pancakes. This is my all time Chinese favourite and a welcome sight.

The selection of main courses was a sheer delight as they were all placed on the hot plates in front of us. These included chicken and Chinese sausage, which were quite unique and very tasty, spicy vegetarian Singapore noodles, which were hot and added a kick to the palate. Crispy sweet chilli fish with crispy rice noodles, char siu pork with chilli and garlic, sizzling beef with garlic and black bean sauce, vegetarian mixed vegetables with cashew nuts, which were light, crisp and delicious and a hot and spicy Thai Green Curry, which was one of the tastiest I have ever had.

All these dishes were served with a selection of boiled and fried rice and we washed all this down with a few delicious bottles of Prosecco.

For dessert, it was simply an absolute act of gluttony for us all as we were offered delicious sweet banana fritters and fresh dairy ice-cream (and lashings of it too).

Last but not least, we had fresh towels to cleanse ourselves with alongside oranges, fortune cookies and a delicious blend of coffee.

Review by Mark Prada

HONEY TREE RESTAURANT



Coulson's Restaurant

Open for lunch and dinner service
during term time

Rated 5 Stars on Trip Advisor

For bookings call 01524 521224
email coulsons@lmc.ac.uk



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Morecambe
the College

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www.tarnbrookchippy.co.uk





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An advertisement for The Crossing Point Cafe. It features a circular logo with the text "The crossing point cafe" and "KIRKBY LONSDALE". The ad highlights "Gluten free special diets catered for", "Open 7 days a week from 10am onwards", "Freshly prepared food, with lots of unique daily specials using only the finest locally sourced produce.", "Breakfast menu with a difference.", "Mouth watering selection of freshly prepared hot and cold sandwiches and home-made cakes.", "Delicious homemade treats to tease your taste buds.", "Excellent choice of loose leaf teas and award winning coffee.", "Fully licensed.", "Friday Nights are Fizz Nights! Bottle of Prosecco - £17.50 Glass of Prosecco - £3.75", and "Visit our Facebook page for regular updates and for news on our monthly Supper Club." Contact information includes Tel: 015242 98050, email contactus@crossingpointcafe.co.uk, website www.crossingpointcafe.co.uk, and social media @crossingptcafe. The address is The Crossing Point Cafe, 7 Market Square, Kirkby Lonsdale LA6 2AN.

A photograph of the interior of The Plough Inn. It shows a wooden table with a vase of flowers, a candle holder, and a stack of books. In the background, there's a painting on the wall and a window. The logo for "the PLOUGH" is in the top right corner.

RE-FRESHED INTERIORS, MENUS AND FACES

Feast your eyes on our new interiors and re-awaken your taste-buds with our fresh offerings.

The Plough Inn, Lupton, Cumbria. LA6 1PJ
Tel: 015395 67700

theploughatlupton.co.uk

Tempted?...Bring this advert for
£5 OFF your meal for 2 (Mon-Weds)

Time to dine at...

The Whoop Hall

Burrow with Burrow, Kirkby Lonsdale LA6 2GY
Telephone: 015394 71284



The historic Whoop Hall Inn is a family-run hotel with a wide range of leisure facilities, set in the stunning surroundings of the beautiful Lune Valley. Situated on the outskirts of the attractive market town of Kirkby Lonsdale.

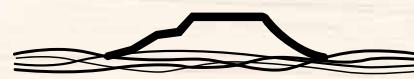
Whoop Hall is an ideal base from which to explore some of England's most beautiful countryside in the Lake District and the Yorkshire Dales. The Whoop Hall is the perfect place to enjoy a pleasant lunchtime drink or a mouth-watering meal in the award winning Connors Restaurant.

It is one of those idyllic places that many people have enjoyed over the years, many with fond memories of those balmy days during the warmer months, when you can while away the hours amongst the stunning scenery and beautiful country walks. The food at Whoop Hall is not only delicious but very reasonably priced too.

The service is efficient and friendly, and the ambience of the dining areas is laidback and enjoyable. You can always

be assured of a warm welcome here. There are several excellent menus to choose from, to suit all tastes and pockets. Bar meals include such appetite inducing dishes as Crispy Bury Black Pudding, Bacon and New Potato Salad with a Poached Hen's Egg, or Grilled Ribeye Steak, served with field mushrooms, battered onion rings and chunky chips, amongst others. Their main food menus do not disappoint, with plenty of tasty dishes for you to choose from too. There is even a children's menu, so making a family occasion of it is easy.

They provide facilities for functions including conferences, meetings and private parties; the Hall is also licensed for wedding ceremonies, so your wedding day can be special from start to finish, immersed in the idyllic surroundings of the hotel.



T H E W H O O P H A L L

The Whoop Hall, Burrow with Burrow, Kirkby Lonsdale, LA6 2GY
015242 71284 info@whoophall.co.uk www.whoophall.co.uk



Country Harvest

foodshop giftshop coffee shop



At Ingleton, where the Dales meet the Lakes



Only 10 minutes from Kirkby Lonsdale (LA6 3PE), open 7 days, ample free parking

Home of the 'UK Young Butcher of the Year'

Dine & Shop nights for groups, Foodie Evenings

✉ www.country-harvest.co.uk ☎ 015242-42223 follow us on facebook & twitter

Time to dine at...

Hipping Hall

Cowan Bridge, Kirkby Lonsdale LA6 2JJ
Telephone: 015242 71187



Nestled between the beautiful English Lake District and the rugged Yorkshire Dales, Hipping Hall is one of my favourite places to dine and it is so easy to get here and enjoy.



Mouth-watering dishes to start include Cured Salmon served with Poached Grapes, Oyster Mayonnaise, and Sea Herbs, and Ox Tongue, Hen's Yolk, Beetroot and Watercress.



The fish course includes such succulent flavours as Cod with Shrimp Butter, Salt Baked Celery and Spinach.



And for the main course enjoy all the strong flavours of a delicious Yorkshire Pork Loin, Cheek, Carrot Ketchup, Hazelnut and Chicory.



And last, but not least, how could anyone resist the eye-popping Chocolate Sphere, Truffle and Mandarin Sorbet? A selection of hand-picked cheeses is also available (as a supplement) to properly complete the experience.

HOTEL & RESTAURANT

“Nothing we ate was short of divine, 5/5
Fiona Duncan, The Telegraph

www.hippinghall.com
HIPPING HALL COWAN BRIDGE KIRKBY LONSDALE LA6 2JJ
015242 71187 info@hippinghall.com

And if 6 courses is not for you, then don't worry as their usual 3 course weekend à la carte lunch is still available at an amazing £25.00.



eating

Wine is a big part of the overall dining enjoyment at Hipping and they have taken as much time selecting the perfect wines as they have sourcing all of the ingredients for their menus. They are rightly proud of the list and hope you enjoy looking at the extensive selection on offer, with many wines that you would not find elsewhere. Alternatively, you can let them do the hard work, as they have matched individual glasses of wine to every course for each of their menu's.



Once again, I left Hipping Hall completely satisfied after my 3 AA Rosette dining experience, knowing that it wouldn't be long before I would be tempted back there again.

Review by Mark Prada

DINING AT HIPPING HALL



VOUCHER

3 COURSE LUNCH - £25.00
EVERY SATURDAY AND SUNDAY

OR
3 COURSE DINNER - £39.50
MONDAY TO THURSDAY

PLEASE CALL 015242 71187
& QUOTE 'LOCAL CHOICE'
TO BOOK YOUR TABLE

Valid with reservation only until the end of February 2016.
No cash alternative. Subject to availability.
Not to be used in conjunction with any other offer.

Time to dine at...

The Royal Hotel

Main Street, Kirkby Lonsdale LA6 2AE

Telephone: 01524 271966



A lovingly restored Georgian town-house hotel, providing luxury accommodation and exceptional hospitality amidst the English countryside of the Lake District, the Yorkshire Dales and the Forest of Bowland.

It is the perfect place to eat and is centrally situated in the pretty market town of Kirkby Lonsdale, right opposite the Market Square.

You can pop in just for a drink and a sit down in the lounge bar, which is well stocked with ales, fine wines, whiskies, brandies, spirits and liqueurs, or enjoy a cup of tea or coffee served all day, with newspapers and magazines for your perusal.

The large picture windows overlooking the square make it the perfect spot for people watching. Whether you are meeting friends or taking the weight off your feet after some retail therapy, there are few places better to be.

The Snug, with its open fire is a great place for a bite of lunch. I could stay here all day! The Bar Menu is served from noon until 6pm. There's a selection of tasty sandwiches, smoked salmon and prawn, bacon, brie and cranberry, or Lancashire cheese with tomato chutney on fresh ciabatta bread to name but a few.

Popular with families is the Artisan Pizza Menu, served from noon until 6pm, Monday to Saturday. Why not try a homemade margherita, chilli prawn or quattro stagioni pizza for just £10.95? But try not to miss out on their terrific value pizza deal on weekdays: Beat the Clock Pizza - the time you order is the price you pay, ie: from 4.30pm you pay £4.30, up until 6.30pm when it reverts back to full price.

The fabulous Brasserie menu is served in the beautiful dining room at lunch and dinner. Starters include homemade soup of the day, salmon gravadlax, mushroom fricassee and roasted red mullet. The main courses are just as mouthwatering, choose from fillet of beef, rib eye steak and chips with peppercorn sauce, pan fried sea bass or roasted lamb cutlets, amongst many others. And what about dessert? Simply delicious! Anyone for Crème brûlée, sticky toffee pudding, or 'Jamaican Mess' with ginger, meringue, mango and toffee sauce?



All the food here is freshly prepared and they only use the finest ingredients, which are locally sourced wherever possible.

Lunch is served from noon until 3pm, dinner from 6pm until 9:30pm and all day on Saturdays and Sundays.

Whether you are popping in for a drink, having a spot of light lunch with the family, or an intimate dining experience, there is something to delight everyone at the Royal Hotel. With good value for money, great service and warm, convivial surroundings, you will not be disappointed.

I will definitely be returning here again soon!

Review by Mark Prada



BRASSERIE

Available 12 – 2.30pm /
6.30pm – 9.30pm

All the food at The Royal is freshly prepared to order. Here's just a sample from our brasserie menu to whet your appetite.

Starter

Soup of the Day £4.50

Sautéed Tiger Prawns £7.50
Chilli, Garlic, Coriander & Lime

Mushroom Fricassee £5.50
Toasted Brioche, Poached Egg & Hollandaise

Warm Salad of Ham Hock £6.45
Ricotta, Roast Fig & Pine Nuts

Roast Red Mullet £7.25
Prosciutto, Rosemary, Modena Vinegar, Tapenade & Almonds

Main Courses

Supreme of Chicken £14.00
Mozzarella, Basil, Parma Ham & Roast Warm Vegetable Salad

Roast Lamb Cutlets £16.50
Wilted Greens, Parmesan Gnocchi & Pan Juices

Coq Au Vin £12.50
Truffle Pomme Puree

Whole Baked Plaice £15.50
Lemon & Parsley Butter, Spinach & New Potatoes

Pan Fried Seabass £16.00
Tray Baked Potatoes, Wild Mushrooms & Beurre Blanc

Provencal Vegetable Tart £14.00
Tapenade, Pesto & Goat's Cheese

Ribeye Steak £18.00
Fillet Steak £24.00
Sirloin Steak £21.50

Situated on the market square in the centre of Kirkby Lonsdale, The Royal Hotel is the perfect choice for coffee, lunch, dinner and everything in between. It is also exceptionally well stocked with real ales, thoughtfully selected wines and a career's worth of whiskies, brandies and other more exotic spirits and liqueurs. Just as it should be!

There are newspapers and magazines for your perusal and the great big windows overlooking the square make it the perfect spot for a bit of people watching.

The Royal Hotel, Main Street, Kirkby Lonsdale, Cumbria LA6 2AE
01524 271966 | www.royalhotellkirkbylonsdale.co.uk

CAFE - BAR - PIZZERIA

Soups, salads and pizzas also available at lunch and dinner

BOB IN CAFÉ

at New Barns Bay

A wide variety of foods available:

The 'Bob In' breakfast, homemade soup, jacket potatoes, freshly made sandwiches, burgers, daily specials, homemade cakes and biscuits, sweets, ice-creams and much more

All tea and coffee is provided locally by Farrings

Opening Times

March to May 10.00am to 4.00pm

June to August 10.00am to 5.00pm

September to October 10.00am to 4.00pm

Outdoor seating in raised area (with beautiful views overlooking Morecambe Bay) and in the courtyard to the rear of the café

Disabled access, customer parking and baby changing facilities

OPEN 7 DAYS A WEEK

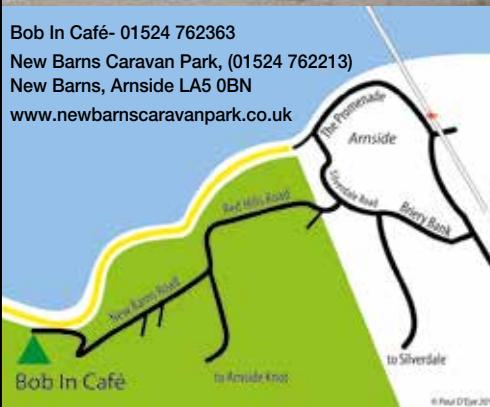


Bob In Café- 01524 762363

New Barns Caravan Park, (01524 762213)

New Barns, Arnside LA5 0BN

www.newbarnscaravanpark.co.uk



Time to dine at...

Bob In Café

New Barns, Arnside LA5 0BN

Telephone: 01524 762363

The Bob In cafe is based at New Barns, not far from the shore in Arnside and offers the visitor here some spectacular scenery and much more.

This place is well worth finding, but once you have, you will wish it could remain your little secret, so much so is the beauty of the place.

It is easily accessible by road, one which is also very suitable for cyclists, motorbikes and walkers. It is the only cafe in Arnside with no steps, so it is easily accessible for visitors with disabilities.

For your own pleasure, a great way to get to the Bob In cafe, is to park in Arnside and walk along the seafront and the shore, or alternatively why not come by train from Kent's Bank, Barrow, Oxenholme or Carnforth?

Visitors of all ages come here and it's not hard to see why. Apart from the Farrings tea and coffee and freshly prepared cakes, they also provide some delicious light snacks, homemade soups, jacket potatoes, burgers, freshly made sandwiches and their famous Bob In breakfasts, which can tame any appetite! There is a kids menu too, offering equally as good food for the little ones.

Most people come just to relax, spend a few hours and enjoy the beautiful views. There is lots of wildlife to enjoy here and some excellent bird watching too. For the kids, there's a children's playground, so you can sit back and let the kids run around in perfect contentment and safety.

The Bob In cafe also welcomes groups and already caters for a number of ladies walking groups, painting groups, W.I.'s and many more. If you do plan to visit as part of a group it is advisable to book first. There is plenty of outdoor seating to enjoy the warm weather and with Arnside so close by you could even spend the whole day out.

Last, but not least, with just about each item on the menu costing less than £5, it really is excellent value for money too.

Review by Mark Prada

BOB IN CAFÉ

THE GARDEN CAFE

Enjoy delicious home made food in The Garden Cafe and scrumptious food items to take away from The Garden Food Shop. Visit our Growing Nursery featuring a selection of unusual plants all grown by us. We have Gifts, Garden Furniture and lovely Lifestyle products.

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Time to dine at...

The 2 Sisters

Lakeland Food Park, Crook Road, Kendal LA8 8LX

Telephone: 01539 729551



As the weather starts to get warmer I know that Monika, Magda and Wojtek will be planning some new menu ideas for the season ahead. I simply couldn't resist a visit there to sample the wonderful delights that they have for me to taste and enjoy.

The 2 Sisters is very easy to find, situated at Plumgarths roundabout between Kendal and Windermere on the main A591. They have a large car park and a lovely sitting area in the garden outside with comfy chairs, plants and hanging baskets and plenty of beautiful scenery to admire whilst you enjoy your food and drinks.

Step inside and you will find a very clean, contemporary cafe with a warm, relaxed atmosphere, a real fire and comfortable sofas.

Last year they added the array of canvas prints that adorn the walls with some stunning images of the Lake District! These are the work of the very talented Polish artist and photographer Piotr Targosz who is a member of Monika and Wojtek's family; He fell in love with the Lake District when he visited them last year!

On the menu this year there are all the usual range of mouthwatering dishes to choose from, plus a few more. There is a range of delicious sandwiches, hot paninis and artisan rolls which are supplied by the famous local bakery 'Lovingly Artisan' who moved to Plumgarth a few months ago. Why not visit them whilst you are at the 2 Sisters? When you smell the beautiful aroma of freshly baked bread that fills the air in the cafe, I doubt that you could resist!

The 2 Sisters are well known for their famous homemade quiche, made daily in their open kitchen. While you are here you can watch the whole quiche making process as you're enjoying your coffee! My favourite quiche is the Plumgarths bacon, cherry tomatoes and cheese or roasted veg with cheese and almonds which is a real taste sensation.

How about the savoury pancakes (creamy mushrooms sprinkled with mozzarella cheese) or the 2 sisters bbq chicken burger with crispy bacon, cheese, tomato and red onion?

What about those of you with big appetites or workmen needing to get some energy before starting a hard days work? Well you must try the 2 Sisters Full Farmhouse Breakfast - Plumgarths sausages, bacon, free range eggs, mushrooms, tomato and baked beans with artisan

toasted bread or the Breakfast Roll packed with Plumgarth's sausages, bacon and free range eggs! Either choice will tame the biggest appetites!

And you mustn't miss dessert or cakes to go with your tea and coffee! The choice of

homemade cakes is very big and will leave your mouth watering. I really couldn't decide between the white chocolate and cranberry tiffin or the 2 sisters famous chocolate cake. How about the lemon meringue pie or the peanut butter and chocolate chip cheesecake?

It is fantastic to see the success that this family has made at the 2 Sisters but so easy to understand why. Their customer service is second to none and they are all passionate about the homemade food and drinks that they serve and giving visitors here the best experience possible. So, it is hardly surprising that there is always a large number of regular customers just relaxing and passing the time away, who give this place a real home from home feel!

And, last but not least, you simply must try the 2 Sisters afternoon tea, which is fantastic value at just £9.50 per person for scone with clotted cream and jam, a choice of one of the 2 Sisters fabulous cakes and a selection of real sandwiches and artisan bread.

Review by Mark Prada



The 2 Sisters @ Plumgarths

Why not have a real treat and pop down to the 2 Sisters where Monika and Magda would be delighted to welcome everyone!

Please pop into our café and enjoy **freshly made coffee, hot chocolates, homemade cakes and scones!**

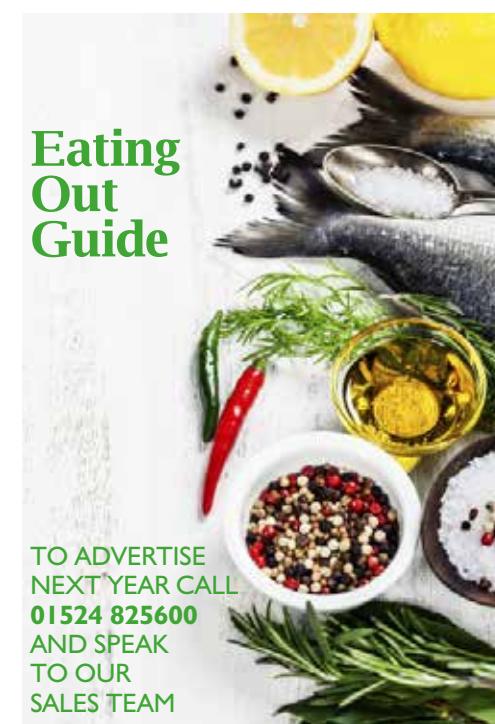
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Eating Out Guide



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www.crooklands.com

Time to dine at...

The Country Hut

45 St Martin Square,
Bowness-on-Windermere LA23 3EL
Telephone: 015394 42505



I am a regular at the Country Hut Bar & Cafe in Bowness and am always absolutely amazed how Justin Lynch has managed to convert this former dress agency into one of the most stylish and eclectic places I have been to in a long time.



Located at the top end of the delightful Ash Street, overlooking the church The Country Hut is very easy to find and offers everything you could desire in a fashionable place to eat, drink and socialise. The bar inside is intimate yet full of atmosphere,

so if you are a couple looking for that romantic place to enjoy each others company or a group of ladies just out for cocktails and some lite bites then you will find it simply perfect here.

Outside, The Country Hut offers a really comfortable patio area for a relaxed and sheltered al fresco experience so that you can really enjoy the Lake District at its best. The Country Hut is owned and managed by Justin Lynch, who is originally from Canada, but has lived and worked in many different countries in the world, but simply fell in love with the Lake District and made his move here.

The Country Hut is both a country and an urban bar, where you can feel at once refreshed and relaxed, but with a genuine sense of refinement. The Hut prides itself on a personable service, yet giving the utmost attention in what it provides for their customers. And wait until you hear what's on offer!



Start the morning with one of their superb range of Archetype Espresso blend coffees or fine assortment of teas including both traditional and infused teas and a selection of fabulous home-made cakes. Or how about one of the Hut's healthy shakes?

For lunch try one of their big and tasty sandwiches with top quality breads with Cornishons and crisps? But their real speciality is their choice of meat and cheese boards which provide a real wow factor when they arrive on your table! Enjoy the freshest and tastiest cheeses and hams to enjoy with your drinks!

And what about the drinks? Well, night time is party time at the Hut! Justin and his team offer great entertainment value as they throw those cocktail shakers around the bar to give you some of the most exciting cocktails around. These are complemented by an extensive selection of hand-picked wines and local ales so that there is something for everyone.

And the cost? You will be taken aback by how affordable your whole experience will be here - and how enjoyable!

Review by Mark Prada



THE
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HUT

The Country Hut is inviting you and your guests to experience what The Hut has to offer.

MORNING MENU

Start the morning with a Country Hut health shake.



Archetype espresso blend and fine assortment of teas.

Along with a fantastic selection of cakes.



LUNCH TIME

Big and tasty sandwiches.



Top quality breads with cornishons and crisps.

The Country Hut specialises in cheese and meat boards. Enjoy our selection of cheeses while you combine it with serrano ham, cumbrian chorizo, and basil and oregano salami.



NIGHT TIME IS PARTY TIME !!

The Country Huts famous cocktails, wine and local ales.

45 St Martin Sq, Bowness on Windermere, Cumbria LA23 3EF

015394 42505

info@thecountryhut.co.uk | www.thecountryhut.co.uk

Open 9am-11pm 7 days a week



Time to dine at... CAFE ECLEC

This light and airy cafe is the perfect place to relax and enjoy home cooked food, fine teas and fresh coffees. Cafe Eclec serves a range of light snacks, tasty homemade soups and yummy cakes, to eat in or takeaway.

Breakfast here is very popular and is served until 11:30am, or try their delicious granary toast with marmalade, scrambled eggs, bacon sandwiches and freshly brewed speciality teas and coffees.

Every day they make a homemade soup, which is served with a split grain warmed roll.

The unique Eclec dahl is becoming a regular favourite. Made with lentils, sweet potato and cauliflower, served with yoghurt, mango chutney and a naan bread.

They Aga bake their individual Camemberts and drizzle honey over them, served with toast and a side salad - a really indulgent treat and one not to be missed.

They also offer a fab selection of cakes, which are delicious - orange and cardamom, chocolate and Brodie's Prime, homemade flapjacks, homemade scones, as well as a good selection of gluten free treats such as their very popular almondies.

All the food here is very reasonably priced and a real taste sensation - you will be left drooling and wanting more, that's for sure.

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Relax & Treat Yourself at Blackwell and Abbot Hall

Blackwell Tea Room

In the light and spacious Tea Room you can select from our menu of freshly prepared meals and bakes including our gourmet open sandwiches and Blackwell chocolate brownies. Our inviting menu emphasises quality and the handmade, reflecting our philosophy of the Arts & Crafts Movement. On sunny days you can enjoy your meal outside on terraces overlooking the Coniston Fells and Lake Windermere, making us one of The Times' '50 best places to eat alfresco'.



Blackwell Contemporary Craft Shop

We stock work by leading contemporary craft-makers selected for its quality and beauty by Blackwell's Curator. We hope to tempt you with the finest pieces of jewellery and fabulous textiles. Browse our creative functional ceramics, glass and woodwork for your home or collections.



Abbot Hall Coffee Shop

Whether you are visiting the gallery or just meeting up with friends, Abbot Hall's Coffee Shop is a convenient place to relax. We serve a menu of locally produced and freshly prepared light meals and sandwiches. On cooler days you can escape the weather and on brighter days there is seating available outside by the lawn overlooking the River Kent.

Abbot Hall Book Shop & Museum Gift Shop

We have a diverse and specialist range of art books, exhibition catalogues, greetings cards and postcards. The Museum Shop stocks several of the most prominent local craftmakers including many local products.

Abbot Hall Art Gallery & Museum of Lakeland Life & Industry

Kirkland, Kendal LA9 5AL

Open Mon-Sat (closed Sun except in July and August and during the Canaletto exhibition) 10.30am-5pm (4pm Nov-Mar)

Blackwell, The Arts & Crafts House

Bowness-on-Windermere LA23 3JT

Tea Room open daily, 10am-5pm (4pm Nov-Mar)

The Coffee Shop, Tea Room and Shops are open to all visitors, even if you do not have time to visit the Gallery or House.

www.lakelandartstrust.org.uk

Lakeland
Arts Trust

Time to dine at...

The Angel Inn

Helm Road, Bowness-on-Windermere LA23 1BU

Telephone: 015394 44080



The Angel Inn has been a family owned and run restaurant since it was established in 2005 and is situated in its own beautiful gardens and grounds. A stunning retreat within the thriving village of Bowness-on-Windermere.

The Angel Inn's focus is on creating delicious dishes made from fresh and locally sourced produce. The restaurant provides a welcoming atmosphere for all ages and there are thirteen delightful en suite rooms that are constantly updated, should you decide to stay over.

The Angel Inn is perfect for couples and families, serving food and drink all day including hot drinks, world wines, local cask ales and international lagers.

You can dine or just enjoy a drink in any of The Angel Inn's rooms, whether it be the beautifully decorated restaurant, the orangery with its stunning views, or their cosy lounges with real log fires. In the summer months, take advantage of the fantastic outdoor seating and dining area to really enjoy the scenery.

THE
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Helm Road, Bowness-on-Windermere,
Cumbria LA23 3BU



Time to dine at... Cedar Manor

Hotel & Restaurant, Ambleside Road,
Windermere LA23 1AX
Telephone: 01539 443 192

The Hotel has 10 luxury rooms and suites with 2 lounges and intimate dining room to cater for its guests and non residents who wish to eat there.

The hotel has been expertly designed by an award winning interior designer and it really shows in the style and decor of the rooms within the hotel. Located in Windermere, Cedar Manor is a lovely family run hotel and restaurant. The restaurant is open to the public and non-residents are invited to dine there seven days a week. The manor, built in 1854 was originally used as a country house retreat. It is surrounded by picturesque gardens and of course, the infamous Cedar Tree the hotel got its name from. It is ideally situated within a short walking distance of both the lakeshore and Windermere town centre. It's also very near to the train station if you fancy catching the train to Windermere rather than driving.

Eating at Cedar Manor



They are very proud to be in the Lake District and love having some of the best British produce right on their doorstep, which they really take advantage of. One of the things you'll notice about the food menu at Cedar Manor is that it is innovative and exciting. They offer a 'modern

British menu' with influences from around the world. For example, their Spring menu has items such as Blacksticks Blue Cheese Risotto, Cock-a-Leekie Terrine, Chicken in a Harissa Marinade, Pork Fillets and some very delicious desserts including Pineapple Tart, White Chocolate Mousse and Poached Pear.

Head Chef Roger Pergl-Wilson is well known within the Lake District and has held 2 AA Rosettes for many years' immediately earning them when he took on the restaurant in 2009.



Staying at Cedar Manor

Within the hotel, there are 2 lovely lounges to relax in for pre and after dinner drinks. They also have a range of beautiful rooms for you to stay in. So, whether you're looking for a quick weekend away or a long romantic break you can be sure there is a room for you. You can even book into rooms such as Langdale or Wansfell with ensuite spa bathrooms. Book the right package and you'll find a bouquet of flowers, a hand-made box of chocolates and a bottle of Drappier Brut Rose waiting for you.

They are keen to make sure that there is something for everyone. On their website you'll find that they have a number of special occasion packages, you even have the choice to book the whole hotel for a private event should you wish. They host a whole range of events throughout the year including Christmas, New Years and Valentines.

All in all Cedar Manor really does have it all. Fantastic food, beautiful rooms and picturesque scenery, so it really is worth looking at if you are planning a holiday in Windermere.

A warm welcome awaits at Cedar Manor. Booking is always advised 015394 43192.



Cedar Manor Hotel and Restaurant

Cedar Manor is a 2 AA Rosette Restaurant serving fine, locally sourced produce which is skilfully crafted into a Modern British Menu.

The restaurant is very focussed on seasonality and shows great passion towards Cumbrian and North West produce. Exceptional service rounds it all off!

A fantastic selection of wines, local ales and lagers, spirits and soft drinks.

Open to non-residents 6.30-8.30pm daily. Booking advised.



01539 443 192 www.cedarmar.co.uk stay@cedarmar.co.uk

Time to dine at... Holbeck Ghyll

Country House Hotel, Holbeck Lane,
Windermere LA23 1LU
Telephone: 01539 432375



Some people visit the Lakes for the scenery, others for the food.
At Holbeck Ghyll they combine the two in a way no other hotel can.

I took Graham with me on my latest jaunt as we were staying over and my usual partner in crime Miss Daisy couldn't spare the time. As she pointed out to me "some of us have to work, you know". (And she thinks I do this for pleasure? Oh actually, yes, I do...)

It was the first time we had ventured up the shady winding Holbeck Lane to discover what lies beyond: nestled in the fells in a tranquil 18 acres of gardens and woodland, Holbeck Ghyll sits majestically overlooking Lake Windermere. A multi award winning hotel famous for its Michelin starred restaurant, it was made even more so when Renee Zellweger stayed in the quaintly named "Miss Potter Suite" for the duration of filming for Miss Potter.

We parked near reception and walked through the beautiful oak panelled entrance where we were warmly welcomed and checked in. There are a range of accommodation options, 13 individually styled rooms and suites in the main hotel, and separate suites and cottages dotted around the grounds to cater for every requirement. Our sumptuous suite - which included a gloriously spacious bathroom with the most hi-tech bath I have ever seen - was fabulous and approximately 150 of my short-legged paces from the hotel. The view was of the Lakeland fells, and the helicopter landing pad – very impressive. We sampled (well actually, polished off!) some rather delicious local damson gin whilst relaxing on our balcony.

At 6:30 we strolled down to the main hotel for pre dinner drinks and canapes which we enjoyed on the terrace, taking in the breathtaking views over the lake and hills beyond. Some guests decided to eat on the terrace as it was such a lovely evening, however we opted for the elegant restaurant. We ordered wine and were brought iced water, then had our taste buds tickled with a tasty amuse bouche of chicken and mushroom soup. I then chose a tian of crab with avocado and pink grapefruit, and Graham had ham hock croquettes with pickles, quail's egg and pea puree. Both were delicious and beautifully presented.

For our mains Graham opted for the lamb (he nearly always does!) with puy lentils, swede puree and haggis beignets all of which he loved, and I had breast of Goosnargh duck, which was cooked perfectly pink, with pickled beetroot and chouquette. Both our desserts were divine: I had my favourite brulee and Graham had rhubarb tasters. And finally, "A cafetiere of coffee and petit fours just to push you over the edge ma'am!"

Oh, go on then!

And then as it was still gloriously warm, we sat at the front of the hotel and watched the sun go down over the hills. Perfect. Service throughout was professional and in keeping with the standard of the food, but in a relaxed, unstuffy kind of way.

We eventually strolled back to our suite and were both soon fast asleep (only one of us snoring, and it wasn't me) in our comfy 'marshmallow' bed. We woke refreshed and worked our way around the enormous bathroom, before going to breakfast.

I don't normally make much of breakfast, however this one deserves a mention. A delicious selection including eggs benedict, smoked haddock with poached egg, pancakes, full Cumbrian, all cooked freshly to order. And as for the toast, I have no idea why, but it was the best toast we have ever had! We actually had seconds it was so good. And a lovely big pot of tea. We chose the perfect table overlooking the lake, and probably outstayed our welcome we enjoyed it so much!

All in all Holbeck Ghyll is the perfect place to treat yourselves to a bit of rest and relaxation - there is a lovely spa, with a sauna and steam room, which has some amazing treatments. And with the added bonus of delicious Michelin star food – what's not to like?

Go on, spoil yourself.

Review by Louise Hodgson

HOLBECK GHYLL
COUNTRY HOUSE HOTEL, RESTAURANT & HEALTH SPA

HOLBECK GHYLL

COUNTRY HOUSE HOTEL, RESTAURANT & HEALTH SPA

WORTH DISCOVERING

Described as 'A COUNTRY HOUSE WITH A HEART'

Holbeck Ghyll is one the Lake Districts finest places to stay.

As you begin the ascent to the house from the edge of Lake Windermere, you will leave the traffic and the sounds of everyday life behind you.

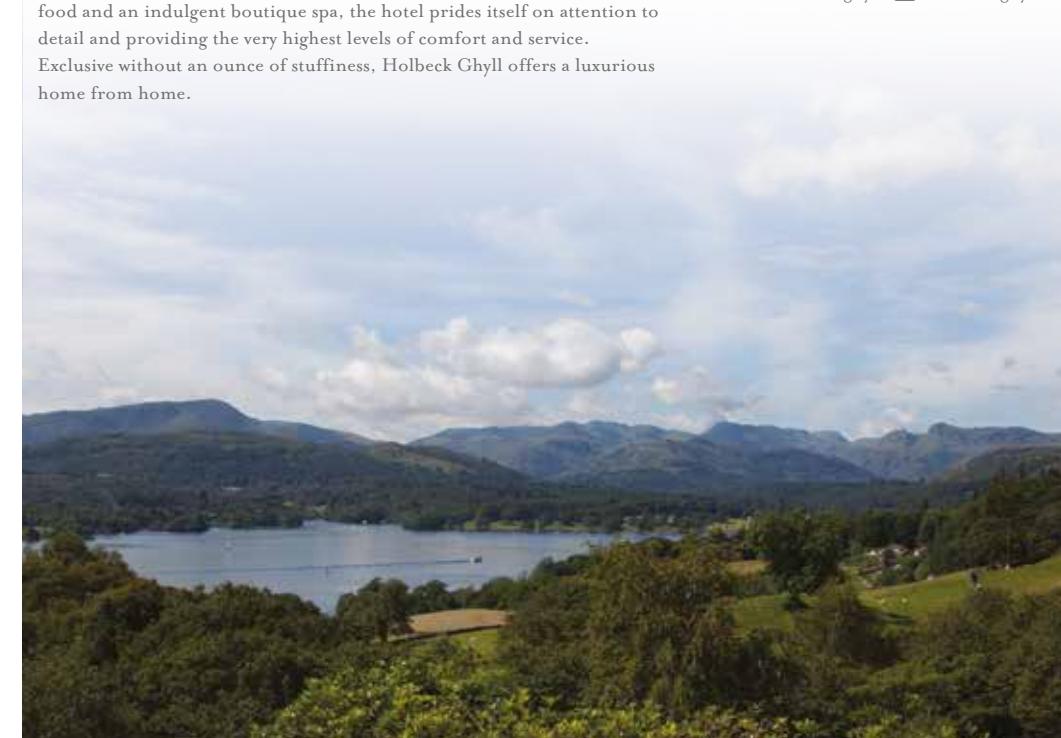
Turning the last corner of the sweeping, tree lined drive-way a quintessential English country house stands before you; its view over the lake and the Langdale fells is so beautiful it's been rated amongst the top 15 in the word. A heavy teak door, an oak panelled entrance hall and rows of well-used wellies are an indication of what's to come at Holbeck Ghyll - cosy fires in elegant drawing rooms, beautiful arts and crafts interiors, wonderful walks, health spa treatments, awarding winning cuisine and a pleasing sense of history.

With heart-stopping views across Lake Windermere, sublime award-winning food and an indulgent boutique spa, the hotel prides itself on attention to detail and providing the very highest levels of comfort and service. Exclusive without an ounce of stuffiness, Holbeck Ghyll offers a luxurious home from home.

Holbeck Ghyll Country House Hotel,
Holbeck Lane, Windermere,
Cumbria LA23 1LU

t +44(0)1539 432 375
w www.holbeckghyll.com
e stay@holbeckghyll.com

@holbeckghyll  /holbeck.ghyll



Time to dine at...

The Belsfield

Kendal Road, Bowness-on-Windermere LA23 3EL
Telephone: 01539 442448



With the perfect location in Bowness, the Laura Ashley Hotel, The Belsfield can be found on the Eastern shore of Lake Windermere, directly overlooking the "Belle Isle".

Set in 6 acres of landscaped gardens this completely refurbished boutique hotel offers unparalleled views over the Lake and beyond.

An amazing dining experience is provided in either the Belsfield Restaurant or the Belsfield Brasserie, with drinks in the Lounge Bar and opportunities to relax and take tea or coffee in the Drawing Room and Library, not forgetting the beautiful lawn frontage that is simply perfect for afternoon tea, or al fresco dining, during the warmer months.

On this occasion I chose to dine in the Belsfield Restaurant which offers an eclectic mix of stunning Laura Ashley furnishings, that offer an opulent 1930's Art Deco style, giving an experience of being taken back to a wonderfully decadent era. Even so, the atmosphere was very relaxed, as you would expect, particularly when you sink into those sumptuous and comfortable Laura Ashley chairs.

I was warmly welcomed by the restaurant manager Albert, who offered me the new 5 course tasting menu. The Head Chef and his team have created a fusion of Nouvelle Cuisine and traditional British dishes delivered through 5 exquisite courses using local Cumbrian produce wherever possible and offering a wide range of dishes catering for all tastes.

I was very well looked after by Adam and Yvetta, who were both extremely knowledgeable about the food and drink on offer and helped to make my dining experience a very pleasurable one.

To begin with I was served a delicious amuse bouche of rosemary goats cheese and pickled cucumber, which had fresh taste and was full of flavour. I was also provided with some homemade white and brown bread.

The second course was a perfectly seared duck which was pink inside, extremely tender and combined with the fresh flavours of the celeriac & apple parsley with warm redcurrant & Hazelnut Jus, this made for a real taste sensation.

To cleanse my palate I was offered a wonderfully refreshing Champagne sorbet which was just what I needed to set me up for the main course.



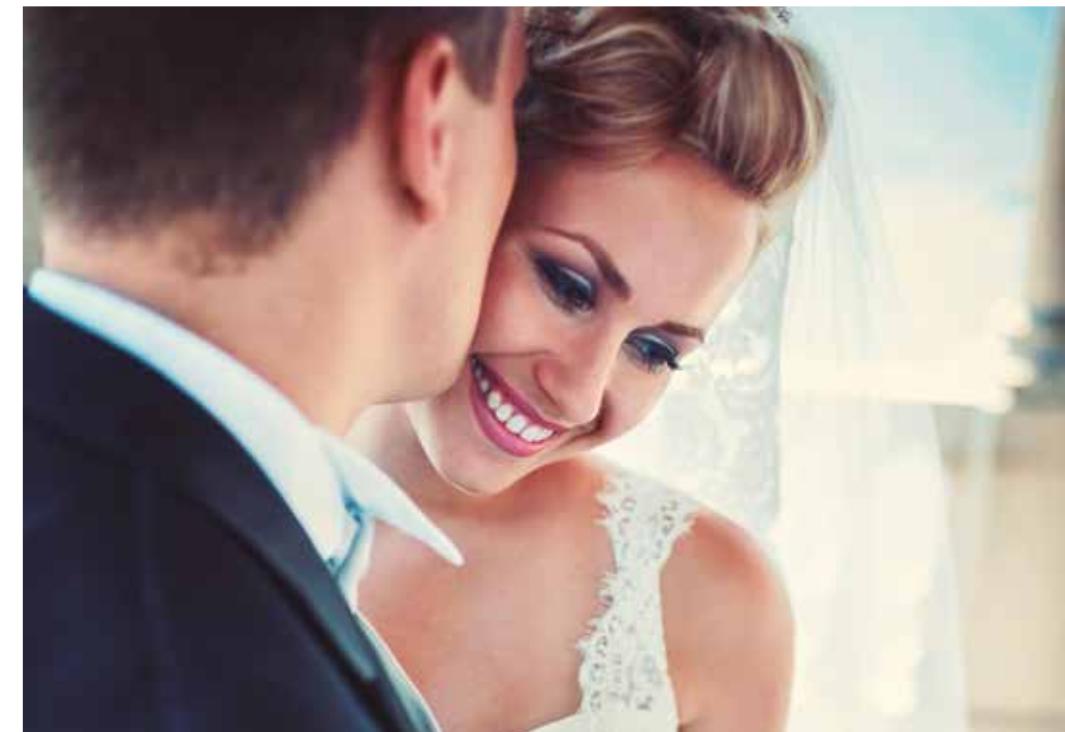
The rump of lamb to follow was cooked to perfection, medium rare and simply oozing with delicious flavours. This was served with delicious Dauphinoise potato, baby vegetables, Lakeland pancetta and thyme jus, which all combined beautifully to create a very special dish.

For dessert, there were so many eye-popping puddings to choose from but I couldn't resist the Chocolate fondant served with crunchy honeycomb and delicious vanilla ice cream which just melted in the mouth - a proper dessert. The perfect ending to a perfect meal.

There was a comprehensive wine list to complement the meal with an expression of taste provided for each wine and along with helpful advice from the team, it made it very simple to choose the perfect accompaniment. I went for the Argentinian Merlot which was very warming on this coolish evening, as well as delicious.

My tasting menu was a fabulous experience and one that could enjoy over and over again but if you just wanted to pop in to the Belsfield for a light meal or snack then the Brasserie is the perfect place for nibbles, salads, platters, mouth-watering mains and of course, the most delicious desserts. With prices starting from £4.50 and most of the main dishes priced around £13.95, you will find the Belsfield simply irresistible.

Review by Mark Prada



Your moment with us...

A wedding at The Belsfield will be the event of a lifetime. Whether it is a grand affair or an intimate family gathering, the enchanting heritage venue offers a choice of exquisite rooms, a range of catering options, breathtaking views & personal service to ensure an exclusive celebration in the heart of the lakes.

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LAKE DISTRICT

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Lindeth Howe

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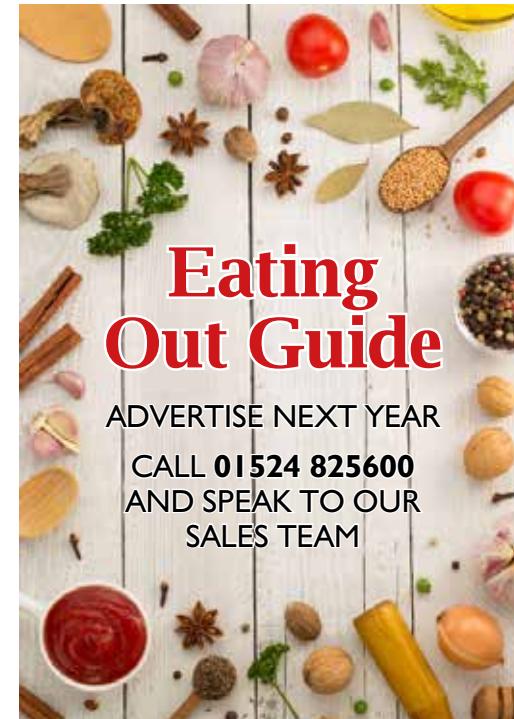
Brunch Buffet Sail

A 2hr sailing experience allowing you to take part in crewing a 32ft true sailing yacht. Enjoy a sumptuous locally sourced lunch with wine whilst relaxing in a quiet bay.

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Eating Out Guide

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CALL **01524 825600**
AND SPEAK TO OUR
SALES TEAM



Time to dine at...

Caffe Riva

St Martins Square,

Bowness-on-Windermere LA23 3EF

Telephone: 015394 23232



Caffe Riva is the new place to see and be seen in Bowness-on-Windermere. If you want a simple pizza or pasta dish with a nice drink we offer that. If you just want a cocktail or a glass of wine it's no problem, or if you want a romantic meal for two with fine Italian food we can oblige. In fact with four dining areas including al fresco seating outdoors, we can cater for parties of up to 80.

Caffe Riva brings the heart and soul of Italy to the shores of the Lakeland Riviera and the concept draws its inspiration from the simplicity, quality and elegance of all things Italian.

What more fitting to encapsulate this notion than the eponymous Riva? Translated literally as 'Bank' or 'Shoreline', the Riva is an iconic Italian lake boat whose timeless beauty and grace are evocative of the halcyon 'dolce vita' era.

Riva CAFFÈ • RISTORANTE • BAR Riva



St Martins Square, Bowness-on-Windermere / Tel: 015394 23232

- Bringing the heart and soul of Italy to the shores of the Lakeland Riviera •
- The menu and wine list offer the diner a true taste of Italy •



Time to dine at...

The Rybeck

Lyth Valley Road, Bowness-on-Windermere
Telephone: 015394 88195



The Rybeck is in a superb location, set in acres of lovely, landscaped gardens, overlooking the lake, with ample parking. It has been totally refurbished recently, transformed into a stylish, modern hotel, for a new start with a brand new name.

The Rybeck is in a superb location, set in acres of lovely, landscaped gardens, overlooking the lake, with ample parking. It has been totally refurbished recently, transformed into a stylish, modern hotel, for a new start with a brand new name. It was formerly known as the Fayer Garden Hotel, which always had a reputation with its regular guests for having good food and good service, but now the Rybeck have created a whole new image for this, offering tasteful furnishings throughout.

We were warmly welcomed by Sarah, the Restaurant Manager and made our way inside the country house hotel, to the elegant and comfortable lounge and bar area, where we relaxed and enjoyed the wine and nibbles. We had a bottle of Merlot Reserve, which was very warming on a cold, crisp, day like this and a selection of spiced nuts and mixed olives, while we looked through the new and exciting menu.

There are always two roasts, a fish and a vegetarian option, which changes regularly, offering something new on the menu, as well as catering for everyone and all diets.

We were shown to a table at the window, in the spacious, conservatory restaurant, with a lovely view of the gardens, overlooking Lake Windermere in the distance. It was wonderful to see the water so still, watching the boats on the lake, on a beautiful, blue sky day. When you get these bright and sunny days in winter, you need to take advantage of the views and the Rybeck is the perfect place to be. I can imagine how fabulous it must be in Summer, sat outside, having a drink on the terrace. It is a quiet, peaceful place, yet perfect for family and friends, or couples.

Our dining experience began with a selection of warm, homemade, breads - white, wholemeal and rosemary focaccia.

For my first course, I had chosen a rarebit soufflé, with English mustard velouté and damson chutney. I was very pleased with my choice. It was beautifully presented. The soufflé was light and the combination of the flavours of the cheese and the chutney on top, was simply divine. Oh, how I love cheese, I should have been a mouse!

My colleague chose salmon, with wasabi, radish, apple and oyster emulsion. Again, a good choice, the pure salmon had been cooked for a long time at a low temperature and was really tender and simply melted in your mouth. The wasabi worked well with the flavour, as did the textures of the fresh, crunchy salad that it was served with.

Our main course choices were braised lamb shoulder and Crosthwaite pheasant breast. The lamb was delicious and tender and the pheasant was moist and full of strong, gamey flavour, both nicely served with a Winter accompaniment of roasted potatoes in goose fat, on a bed of cabbage and Chantenay carrots. We were delighted, they were beautifully presented and tasted great too. To finish with there were fabulous desserts, I decided to go with a warm and delicious, dark chocolate fondant, that melted in the middle, oozing chocolate sauce, served with pistachio and tonka bean ice cream. My colleague went for the plum parfait with poached blackberries, blackberry sorbet and lemon balm. A very refreshing dessert with seasonal fruits, that cleansed the palate.

The staff were very friendly and attentive to our needs and the service throughout was excellent. What a great Sunday lunch we had here! We both felt very relaxed after our enjoyable meal. It was a fine dining experience, which was excellent value for money, in a great location.

The setting by the lake and in acres of gorgeous grounds, where occasionally deer can be seen, is perfect for any celebration and ideal for exclusive use weddings, with privacy, great food and a dedicated team of staff, what more could you ask for?

I would highly recommend a visit to the Rybeck for lunch, dinner, afternoon tea or even a room. My colleague and I will certainly be returning soon, but next time we will stay over, for a fabulous break by the Lake!

Review by Mark Prada



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Time to dine at...

The Daffodil Hotel & Spa

By The Lake, Keswick Road, Grasmere LA22 9PR

Telephone: 015394 63550



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Led by our Executive Chef and his creative kitchen team, The Daffodil offers a dining experience not to be missed. Our menus feature some of the county's finest local produce to bring you dishes of the highest quality, many being traditional classics presented with a modern twist.

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Time to dine at...

Lucy's on A Plate

Lucy's of Ambleside, Church Street LA22 0BU

Telephone: 015394 32288



If you're looking for starched linen, matching crockery, cutlery and a slightly austere environment – then Lucy's is certainly NOT the place to visit – we are what we are (although we are constantly changing).

We are a place that welcomes everyone - families, couples, friends and individuals to pass the time chatting, eating, drinking and reading.

Sometimes you just want to eat somewhere a little bit different and Lucy's on a Plate can offer that. Not only is there a range of places for you to sit while you're here, but the menu has very little time restrictions. All of the food is cooked fresh which means that your needs can usually be catered for; even if you are a little fussy!

Opening at 12noon Lucy's on a Plate cafe by day has little restriction on what you have or when. Lunch or breakfast could be at 4pm if you wish! It could be Brunch or Trunch, who knows! Our puddings at Lucy's on a Plate are particularly popular and you are welcome for a Lucy's Queen of Dessert at any time. Whilst dinner is served until 9pm (last bookings) you can venture to us for dessert and/or a drink any time up to 10pm (later sometimes) – now that's a deliciously sweet thought after a long day!

One of the nicest things about eating here is being able to have what you fancy when you want it. If you want bacon and eggs for dinner then we'll make it happen! Fancy a sweet treat before you head home to bed? You got it! Dinner bookings can be taken right up until 9pm and dessert served much later. If we're open then pop in and see what we can do for you.

What you'll also notice when you visit us is the different places that you can sit. We know that sometimes you want to sit at a table and sometimes you want to relax on the sofa. We have tried to incorporate all of this to help ensure that there is something for everyone. There are lots of different dining areas within Lucy's on a Plate.

The bar with its comfy sofas and window seats is ideal for drinks and pondering the papers, whilst the cosy front with its open fire and smaller tables is a little more 'grown' up.



The 'Conservatory' at the back is perfect for those with families or a larger party. A little walled garden area at the back still has tables and chairs to enjoy the summer sun.

We hold private parties (anything from 12 – 50 in both the Conservatory and Upper Conservatory).

Any excuse and we can promise to turn an occasion into a celebration. Lucy's on a Plate is perfect for informal entertaining with a relaxed and enjoyable environment and menus to suit. We're happy to do what we can to ensure that your occasion is perfect. Simply have a chat to us about your needs and what you're hoping for and we'll do our best to make that happen.

If you wish to dine at Lucy's on a Plate in the evening (from 6pm) we strongly advise that you book. You can of course book anytime, but evenings (and weekend lunch times) tend to be our busiest as this is when families get together en masse. It is safer to book than simply drop in on the off chance and be disappointed – sample menus and cards are freely available. We are open throughout the year so you can call at any time.

Review by Mark Prada



is the kind of place you always long to discover in this modern world of 'fast food' and 'prescriptive chains' - providing you with a reassuringly different style of dining in the heart of Ambleside

www.lucysofambleside.co.uk



Lucy's on a Plate Café & Restaurant 015394 32288

Open daily from 12pm – last orders 9pm

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Time to dine at... Rothay Manor

Ambleside LA22 0EH

Telephone: 015394 33605



Upon arrival at Rothay Manor we were greeted by Martina and taken to the lounge for drinks. My Sauvignon Blanc was lovely and crisp. Miss D had lime and lemonade which was fruity and sharp with a delicate fizz.

Canapés of plaice goujons and home made mini oatcakes with garlic and herb cream cheese hit the spot perfectly whilst we browsed the daily changing menu.

After our order was taken we were seated in the dining room where generously sized tables were laid with traditional cutlery, fine china and linen napkins. This room is quite grand but by no means stuffy and the atmosphere was just right.

Starters included chicken livers on smoked Applewood mash with red onion gravy; stilton and roasted walnut pate; poached pear and fig and prosciutto ham salad (my choice); and smoked chicken and pistachio terrine (Miss D's) selection, alongside a selection of homemade rolls. The next course was carrot and orange soup or cassis sorbet, which we actually forgot to order!

The mains included escalopes of pork fillet with Anna potatoes and a lovely Cumberland sauce which I fought

Miss D for and won (well I am the eldest twin!) so she chose roast chicken breast with potato cakes and a duxelle of lentils and vegetables.

For dessert I opted for the orange and grand marnier crème brûlée and Miss the chocolate and caramel truffle torte with toffee sauce, cream and cinder toffee .

We ended with coffee and petit fours served in the comfort of the lounge, which finished our meal perfectly.

When it was time to depart the snow had stopped and the wind had calmed down, so with Miss Daisy in the driving seat we 'ambled' out of Ambleside off into the night.

Review by Louise Hodgson


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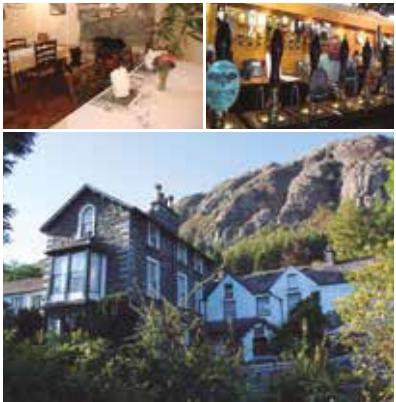

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The dining room is a comfortable place to enjoy good home-cooked food, within a friendly atmosphere. The service is friendly and attentive, and staff are always happy to advise and help in any way they can.

A warm welcome is extended to climbing and fell-walking clubs and we offer a discount for young children. We also offer meals to non-residents by advance booking.

We enjoy cooking and maintain a fine wine cellar, so the accent is very much on home-made meals, and we provide an excellent dinner served in the comfort of our dining room. Our chefs serve a wide selection of home-cooked food using the finest local produce, to satisfy your appetite after a day of activity. Over the years, we have also gathered quite a collection of Scottish Whiskies, along with our beverages on tap.

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Time to dine at... Clare House Hotel

Park Road, Grange-over-Sands LA11 7HQ

Telephone: 015395 33026



This lovely grand building is an award winning family run hotel and restaurant (in the Read family since 1969) serving breakfast, lunch and dinner to both residents and non residents every day. Accolades include 'Inspectors Choice' hotel, Visit England Gold Award and the AA 2 red star award.

Upon arrival Miss Daisy and I had a wander around the lovely gardens before being met by the delectable French Maitre d' Bruno, who showed us through to the stylish dining room.

My starter, Suisse, was a perfect twice baked cheese souffle and was superb. Miss D had a refreshing avocado, papaya and pink grapefruit salad with maple dressing. Then the soup - spring veg and ham broth – wonderful! I then chose roast loin of lamb with braised pearl barley and confit potatoes and fennel gratin. I can't recall eating fennel before but really liked the nutty, aniseed taste. Miss D had wild mushroom and parmesan penne pasta, a rich, creamy dish which she ate with relish.

Dessert? Oh, if we must. I opted for the Eton Mess-No Mess which was a tidier version of the old favourite using baby meringues and it was scrummy.

Miss D had grilled banana cake with roasted bananas, butterscotch sauce and banana ice cream.

Bruno brought the cheese board which was groaning with choice, from the stilton and rustique brie to the more unusual Bouncing Berry; a cheddar with cranberries as well as a delicious Reblochon.

And finally, 'coffee to tip you over the edge ladies?' Oh yes please. And petit fours? Well if you insist, all in the line of duty of course.

And so we departed this delightful place, a couple of Bounding Berries heading off into the sunset across the Bay, pleasantly sated but not stuffed full, and already planning our return visit.

Review by Louise Hodgson

Clare House Hotel

Clare House Hotel

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Time to dine at... THYME OUT

Thyme Out was so easy to find, it was just a short walk to the Main Street from the car park directly across from the cafe, which was less than 100 yards away, so don't worry about the weather conditions either.

This spacious, well appointed coffee house, with its beautiful hardwood dining tables, contemporary styled interior and a real fire, gives it a very warm, friendly, cosy and relaxed feel. There was a real mix of diners whilst I was here, from walkers to shoppers (why not make a day of it in Grange), romantic couples and ladies who lunch, as well as families with kids. It was very obvious that everyone was enjoying themselves.

The Thyme Out Coffee House and Restaurant is a real family run business, with Sara at the helm and Roger Shearer taking care of front of house. Sara grew up working in the family bakery, which was followed by a degree in food and hospitality and then a long and distinguished career at some of the finest venues in large cities, such as Manchester, as well as here at home in the Lake District.

Sara makes 100% of their food and everything is freshly prepared daily, using only the finest local ingredients, with the exception of their bread and cheese which is bought from their local suppliers and they cater for all dietary requirements.



Tel: 01539 534 079

Please see our website
for more details
www.thymeoutgrange.com

Thyme Out Grange Limited
Grange-over-Sands,
Cumbria, LA11 6DP

Time to dine at...

Rogan & Co

The Square, Cartmel LA11 6QD
Telephone: 015395 35917



As it was a crisp winter's day, my friend and I chose to have a day out in Cartmel to try the new menu at Rogan and Company - one of the Lake District's leading fine food restaurants - for their mouth watering 3 course à la carte lunch.

Rogan and Company is another of Simon Rogan's restaurants in Cartmel and offers a more relaxed Brasserie style dining experience, yet with the same passion, skill and high standards for producing fabulous food that is the ethos of his flagship, 2 Michelin starred L'Enclume Restaurant.

Housed in a beautiful stone building beside the River Eea, (a popular spot for watching the ducks), the decor is very stylish, an eclectic mix of old world charm, with modern contemporary decor. As we entered the restaurant, we were given a warm welcome by the front of house girls, Brooke and Daniella. What an inviting place this is: very warm, comfortable and spacious with plenty of room to dine.

We were shown to our table by the roaring log fire and given some hot spicy popcorn dipped in honey to nibble on, whilst we perused the menu. The popcorn was delicious, almost addictive and really got our palates racing for the next dish!

The staff here are very friendly, well trained and have a wealth of experience. They know every inch of the menu, including the wine list and are very good at describing everything on offer, the combination of flavours and where all the produce and wines come from.

The new Head Chef is the young and innovative Ashley Bennett, who has drive and ambition and has previously taken a number of restaurants to a much higher level, including several up to 3 AA Rosette standard (the same rating as many one Michelin starred restaurants). Under the guidance of Simon Rogan, Ashley aims to provide a number of new cutting edge menu ideas to this delightful restaurant, to maintain the high standards that Simon sets, but also to provide customers with the freshest and most flavoursome locally sourced produce, much of which comes from their own farm, just half a mile away in the valley.

To start our dining experience, we were given an amuse bouche to tickle our taste buds. It was eloquently described as Salted Cod 'Brandad' and was served with potato, deep fried capers and bone marrow mousse. This was in fact, the tastiest and poshest fish finger that we have ever had!

We were spoilt for choice when we chose our first course, as we liked everything on the menu. So, I decided to go with Brooke's recommendation and have a dish that is one of Simon Rogan's particular favourites of Hand Dived Scallops with curry, apple, cauliflower and olive. The quality, handpicked, individual Orkney scallops were cooked to perfection and the mild curry

flavour was a perfect combination. The dish was beautifully presented and I savoured each mouthful. My friend chose the fresh dill marinated salmon on blini, which was enhanced with sea herbs and beetroot sabayon. It was exceptionally fresh and the light beetroot mousse complemented the salmon perfectly. For my main course, again I kept with Brooke's recommendation and had the succulent haunch of red deer, smoked potatoes, hay baked celeriac and creamed kales. This was my favourite dish.

The venison was tender, easy to cut through and pink in the middle and the smoked mashed potatoes were a taste sensation! The hay baked celeriac added a unique flavour, as did the creamy kales and the crispy kales on top to decorate. The whole dish was beautifully prepared and presented, which I enjoyed with a fabulous glass of Malbec, which you normally see from Argentina, but surprisingly this one was from the USA and I've got to say it was very nice and easy to drink.

My friend chose the Hake with chorizo gnocchi, lime, parsley and leeks. The strong aroma from the zest of lime was a refreshing delight to savour when the dish arrived. The flakes of hake were beautiful and just fell away when touched with the fork, and the delicateness of the herb purée accompanied the gnocchi delightfully, providing a real texture and flavour to the dish. To complement the Hake, my friend enjoyed a glass of Sauvignon Blanc, which was lovely and dry and came from a husband and wife growing team in New Zealand.

Even though I had eaten more than enough, I could not resist the temptation of the most delicious Pineapple Creme Brûlée for my dessert. It was served with a spiced ice cream, made with vanilla, cinnamon, anise and cubes of amazing dark rum jelly! My friend really enjoyed the Apple Pie, which was a little parcel of sweet pastry, fried and served with butterscotch and Cornish clotted cream.

We spent hours enjoying a relaxed, comfortable and intimate fine dining experience at Rogan and Co. The food was very special here, as you would expect and it is simply a perfect place for ladies looking for a fab day out or an evening with close friends.

Review by Mark Prada



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Time to dine at...

Yew Tree Barn

Low Newton, Nr Cartmel LA11 6JP

Telephone: 01539 531498



Yew Tree Barn is a complete day out in itself, with so much to see and do. This huge barn and garden, with WRS Architectural Antiques as its core business, has rooms filled with antiques, gifts, galleries, children's clothing, furniture, stoves and fireplaces, bathrooms, lighting, doors, windows and ceramics galore!

Outdoors there is a phenomenal display of garden ornaments, ironmongery, building materials, slate, stone and much, much more, including a spectacular range of summerhouses, arbours, pergolas and other items of fine quality garden furniture.

Indoors you will see well-known local brands, such as Herdy, Sedbergh Soap and Interlude Ceramics, amongst others, including a number of artisan craftmakers, who display an extensive range of their beautiful locally made items. These include Hannalin Crafts - Linda Cameron, who produces her own wool from a range of fleeces, to create beautiful rugs, ties, scarves and cushion covers.

Helen Golding Miller - who is qualified in book & archive conservation, or Gary Eccles, a furniture maker and restorer of antique furniture, specialising in 17th -19th century pieces.

Finally, come and watch artist blacksmith John Law, working on his forge in the back barn using reclaimed steel to make beautiful and useful objects. I spent hours here, it was such an interesting place and what's more it is FREE to get in! I was exhausted and I learnt so much, it was like being in Aladdin's Cave. In need of a sit down (it's an age thing now with me), I settled into Harry's Cafe Bar, located within Yew Tree Barn, for some refreshments - and I was well looked after and well fed.

Harry's Cafe Bar is extremely comfortable and cosy, the service is warm and friendly, but not obtrusive, just with a good local welcome feel. And the food - fabulous! All locally sourced and freshly prepared with the best and most extensive specials board that I have seen. A superb range of teas and coffees is specially blended for Harry's by local Kendal suppliers Crema and the cafe is licensed for beers and wines to enhance your dining experience even further.

On the main menu you will find all the usual goodies, such as a range of mouthwatering breakfasts, freshly cut sandwiches, soups, baked potatoes, salads, cakes, ice creams and lots more, but the preparation, quality of produce and recipes are all done with a

Harry's Cafe Bar twist and I've seen the results - your mouth will be watering!

What about that unbelievable 'Specials Board' that I mentioned earlier! Well, how about the Chicken, Avocado and Apple Chutney Wrap, or Smoked Mackerel Pate with Focaccia or Oatcakes, maybe the Cartmel Cheese Platter, or the Smoked Salmon and Scrambled eggs?

Finally, how about trying Harry's Rarebit with Fell Brewery Porter?

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Offer includes ALL main courses on our lunch and dinner menu. Available Monday - Thursday 12 noon - 2pm and 6pm - 7pm.
Only valid when your table is pre-booked. Terms and conditions apply. ONE voucher per TWO people. Valid until 29/02/16.

Time to dine at... The Hot Mango

27 King Street, Ulverston LA12 7DZ
Telephone: 01229 584866



If you've not yet enjoyed the Hot Mango during the day or the evening, then you need to pop down there and enjoy great food and a great atmosphere.

The Hot Mango is the perfect place to visit, whilst enjoying a day out in the beautiful market town of Ulverston, it is right in the centre and very easy to find. The first thing that hits you at the Hot Mango is the buzzing atmosphere that has been created by Stef and the fun team of people that she works with. You will find this warm, cosy place a real experience to savour and enjoy, as Stef makes your mouth-water with her great cooking techniques and fabulous menu. And the food? All locally sourced from the local shops in Ulverston and all delivered daily, freshly prepared and cooked.

Stef also has a good takeaway trade, with a quick service for hot and cold drinks, lunches, soups, sandwiches, all nicely boxed with a freshly made salad and some delicious crisps.

The bistro menu changes weekly, so you are always guaranteed something new. Booking is advisable as the Bistro night is very popular, so get the babysitter organised, bring a bottle (or two) and enjoy the best Friday night ever.

Review by Mark Prada



27 King Street, Ulverston, LA12 7DZ 01229 584866
www.thehotmangocafe.co.uk

OPENING TIMES

Monday - Saturday 9am - 4pm | Friday Evening from 5.30pm

Homemade Cakes

Great Breakfasts - Eat in or Takeaway
Daily Specials Available

Friday night is Bistro Night

2 courses £19 | 3 courses £22 | Bring Your Own Bottle!!

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Ford Park Ulverston LA12 7JP

01229 581666

www.ford-park.org.uk

thecoachhousecafeandbistro

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POPPIES

cafe & bistro



LOOK OUT FOR OUR REGULAR TAPAS NIGHTS

Quality food, cakes and refreshments. Only the best locally sourced ingredients. Families, children and all dietary requirements catered for.

Find us on Facebook

Monday - Tuesday 9.00am to 3.30pm

Wednesday CLOSED

Thursday - Saturday 9.00am to 3.30pm

Sunday CLOSED

Also available: Outside Catering, Takeaways.

01229 583134 4, Union Street, Ulverston, Cumbria, LA12 7HR



Time to dine at...

Crooklands of Dalton

Crooklands Brow, Dalton-in-Furness LA15 8JH

Telephone: 01229 464225



The restaurant at Crooklands offers a range of meals with plenty to suit everyone. Crooklands itself is a great place to visit because the garden centre is really fantastic.

They also offer function packages for anyone wanting to celebrate a special occasion such as a wedding or Christmas party here. As a wonderful, spacious garden cafe it offers up so many different options that there is bound to be something to takes your fancy.

There are plenty of dining options so you can have a quick snack or a full dinner, the choice is yours. Whether you want sandwiches, paninis and jacket potatoes or something more substantial such as a cheeseburger or a cooked breakfast (served until 11:30am) then you'll find something on the menu to suit. They also have a range of hot meals on their ever-changing specials board alongside a selection of home made cakes. On top of that there is a children's menu to keep your young ones happy.

When you eat at Crooklands you can feel sure that you are eating food created using the best ingredients from Cumbria. Meals are made daily using local produce where possible. The cafe itself has been designed to be warm, cosy and inviting. Whilst dining at Crooklands you can choose to relax on one of the leather sofas, sit by the log burning fire or simply sit in the cafe and take in the atmosphere and ambience from wherever you are sat. Their staff are friendly and helpful, you won't feel rushed when you eat and they'll always do what they can to ensure that your dining experience is a happy one.

One of the nicest things about eating at Crooklands is that they really do what they can to cater to you.



Their breakfast is served per item so you can build a breakfast that is exact to your tastes - and only pay for items that you are actually going to enjoy. Their special board changes regularly so you can be sure of a varied menu and something that is going to keep you interested. Their meals are designed to be hearty and healthy, packed full of high quality, local produce which really helps to enhance the flavour.

Crooklands offers plenty to do besides eat. For example, as a family you could head to Planet Play or simply go for a wander around the garden centre - which has loads of variety when it comes to shrubs and plants. So have something to eat, buy a few plants and let the children burn off some steam in the play area - it really is a day out with something for everyone.

So, next time you're in Dalton why not head to Crooklands for a bite to eat?



Garden Centre | Cafe/Restaurant | Shopping | Events | Functions and much, much more



ALL ENQUIRIES & ORDERING CALL US ON
01229 464225



CAFE & RESTAURANT

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- **Breakfast £3.95 • New Menu**
- **Afternoon Teas £9.95**

Relax in our wonderful & spacious garden café and enjoy a delicious selection of food, drinks and appetising cakes.

- Main Meals, Light Bites, Hearty Breakfasts, Salads & Sandwiches, Something Sweet & Afternoon Tea

Barn Function Room Available

SUNDAY CARVERY
ONLY £7.95



Crooklands of Dalton, Crooklands Brow, Dalton-in-Furness, Cumbria LA15 8JH
01229 464225 www.crooklands.co.uk

Time to dine at...

Clarence House

Skelgate, Dalton-in-Furness LA15 8BQ

Telephone: 01229 462508



Clarence House Hotel in Dalton-in-Furness, on the outskirts of Barrow-in-Furness, is open all day long and has a superb food and drinks offer for all tastes and pockets. The family run hotel is one of the highest rated hotels in the South Lakes area and one of the jewels in the crown on the Furness peninsula.



Clarence House is ideally situated between the wonderful beaches surrounding nearby Barrow-in-Furness to the south and the stunning English Lake District to the north and provides one of the finest dining experiences in the beautiful setting of the Cumbrian South Lakes.

In the mornings many people drop in for one of their speciality teas and Italian style coffees to enjoy with either a Clarence House freshly baked cake of the day, homemade scones, croissants or toasted teacakes.

And, if the thought of those freshly baked cakes hasn't made your mouth-water, then their brunch menu will! Imagine relaxing in one of their sumptuous armchairs and enjoying a warm filled croissant with smoked salmon & scrambled egg or eggs benedict on a toasted English muffin, poached free range egg and choice of ham or smoked salmon with Hollandaise sauce. Or the lunch menu with such delicacies as smoked ham hock and chicken ballotine served with pear and celeriac remoulade with honey and mustard dressing or the Lake District farmers braised beef blade with horseradish dumplings, root vegetables and red wine jus.

And what about the evenings? Well, that is when Clarence House really comes alive! With a 2AA rosette restaurant and an individually priced A La Carte dinner menu every night except Wednesday and Friday and an

8 course tasting menu on selected nights, you couldn't fail to enjoy some of the wonderful dishes, such as roasted hand dived scallops with asian spiced pork belly and pak choi or loin of Lakeland Venison, sprout, bacon and butternut squash ragout and blackberry jus or try the seafood risotto with langoustines, mussels, baby squid, tomato and saffron, amongst so many other delicious choices.

Clarence House is one of only a handful of places to have been invited by the Lake District farmers to use their renowned local produce and all the food here is specially selected and freshly prepared.

Wednesday is very popular for steak night (plus some seafood choices too if you fancy something different). And on Friday they have a 5 course carvery with hors d'oeuvres and three meat choices with vegetables and fish options too served between 7pm - 9pm.

Last, but not least, now that the weather is starting to get warmer there is nowhere better than the beautiful gardens and outdoor terrace at Clarence House to enjoy al fresco dining. The perfect way to enjoy one of their fabulous afternoon teas with freshly cut sandwiches, cakes, scones, jam and clotted cream for only £16.95 per person or add a glass of fizz to complete the experience for just £3.00. (booking essential)

Clarence House is very easy to get to and has a large private car park, so it is the ideal place to meet up for business, as part of a group on a day out, or just for friends looking for somewhere special to spend time together with good food in a relaxed environment.



Breakfast is served to outside guests as well as Residents from 7-10am and features a fabulous cold buffet table with cereals, cooked meats, fruits, seeds and breads with yogurts, which runs alongside a full breakfast menu with Full English breakfast Smoked Salmon dishes and Eggs Benedict to mention a few.

We also have a Brunch menu from 10am to 12am, all items are individually priced.

Lunch is served from 12pm until 2pm Monday to Thursday and comprises of a 2 course menu at £16.95 or 3 courses for £21.95.

Alongside this menu we run a Terrace menu which has light bites, sandwiches, pub classics and salads.

All items are individually priced.

The Terrace menu runs from 12pm -9pm daily and reservations are not required for small parties.

Each evening we have an Á La Carte menu from 7pm - 9pm which uses the finest local produce and Lake District Farmers produce who supply all of the Michelin star restaurants in London, from the Gherkin, The Shard, Ledbury's and Simon Rogan.

Each Friday we hold Fizzy Friday afternoons which are hugely popular and comprises of a fantastic Hors d'oeuvres table served with a complimentary glass of Fizzy.

Friday nights are our 5 course Carvery for £29.95 per head and is renowned for its quality and selection of dishes.

Saturday we serve the set 2 or 3 course lunch before beginning the Á La Carte menu at 7pm.

Every Sunday we serve our Sparkling Sunday Menu, where guests can enjoy a Carvery or Hors d'oeuvre Main Course for £12.95 and add starters and desserts for £5.95 each. We also serve a complimentary glass of fizz on arrival.

Sunday evening the hotel closes for food, but remains open for residents.

Follow us on Facebook for our special events, run throughout the year.



Skelgate, Dalton-in-Furness, Cumbria LA15 8BQ
To make a reservation please call: 01229 462508 or
E-mail: clarencehsehotel@aol.com www.clarencehouse-hotel.co.uk



Time to dine at...
The Queens Arms

The Queens Arms is a traditional country inn with an eclectic mix of furniture, original hemp-lined walls (for authenticity) and original pieces of artwork adorn the pub too. It is a real home from home with a lot of friendly faces.

All the food is locally sourced (but not like you read on many other menus), the meat here is so local they can even tell you which farm it came from - and even the name of the cow, unless telling you about Daisy might upset you!

Their speciality is letting you cook your own steak on an Icelandic Lava Rock - not only delicious and full of flavour but great entertainment too! Choose from an 8oz fillet or a 10oz rib eye or sirloin and cook it to your liking and devour it with some delicious homemade chips. Life doesn't get any better. And vegetarian can have their own Lava Rock to make halloumi and thinly sliced seasonal vegetables too.

We mustn't forget the entertainment! Well, where do I start? There are the usual cards, dominoes and board games, an outdoor kids play area and a multitude of books that are available for you to read. Or, if you play an instrument just call in and play one of theirs: sax, guitar, keyboard, cajon and even a piano just pick it and start playing it!

They also have a large car park, a function room for up to 60 people, for weddings, private parties, etc and two bedrooms for those of you who want to make a night of it. Both rooms are double en-suite and one has a sofa bed for families.



The Queens Arms

CAMRA Award winning traditional pub situated in Biggar Village, South Walney, near Barrow In Furness. As well as our varied selection of real ales, we offer delicious homemade food, tea and coffee.

Food served Wed to Sun

Lunch 12-2pm and Evening 6-9pm. Sunday 12-5pm.

Steak Nights

Cook your own steak on Icelandic lava rock
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2 Meals for £12

Friday lunchtime on selected meals

Noon till Midnight

Saturday 4th July
27 ACTS IN 12 HOURS

Live Music

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FREE ENTRY

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Tel: 01229 471880

Biggar Village, Walney, Barrow In Furness LA14 3YG
www.thequeensarmsbiggar.co.uk



If you want to try local produce, then a visit to a farmers market is essential. There are a number situated throughout the local area, so finding one that suits you should not be too much of a struggle.

The produce available at these markets will vary but generally speaking you'll be able to pick items such as locally reared meat and locally produced cheese. Foods such as cakes, eggs, vegetables and breads are also usually available.

Depending on the market you visit you may also be able to purchase infamous local items such as Cartmel sticky toffee pudding or Morecambe Bay shrimps.

Farmers Markets you could visit:

Sedbergh on Main Street,
every Wednesday - 015396 20504

The Great Eccleston at The Square
3rd Wednesday of month

Keswick at Moot Hall
2nd Thursday of month

Milnthorpe at Milnthorpe Square
2nd Friday of each month

Kendal at the Market Place
last Friday of month - 01539 735891

Poulton Le Fylde at St Chad's Church
4th Saturday of month - 01253 883 470

Ulverston on Market Street
3rd Saturday of the month - 01229 584469

Ashton on Ribble, St Michael's Church
3rd Saturday of month - 01772 827 835

Caton at The Victoria Institute,
1st Saturday of each month

Elswick at The Village Hall
4th Saturday of month - 07795 527437

Grimsargh at The Village Hall
3rd Saturday of month - 07834 700542

The Merchant of Hoghton Market at Hogton Tower 3rd Sunday of month
www.hoghtontower.co.uk

As ever these dates are subject to change, so please check that events are happening before you travel!

Festivals

We're lucky enough to live in an area that has some fantastic yearly food festivals. Not only that but throughout Lancashire and Cumbria we have a brilliant offering of tasty, local produce. These food festivals give you the chance to try these for yourself as well as learn more about the local food and drink that we have on offer. Although dates do vary from year to year, here is our pick of the best food and drink festivals for you to be looking out for throughout the year.

January

The Sirloin Sausage and Beer Festival, Hogton
www.thesirloin.co.uk

March

Hawkshead Brewery Spring Music and Beer Festival
www.hawksheadbrewery.co.uk

Kendal Festival of Food
www.kendalfestivaloffood.co.uk

April

Dalton Beer Festival
www.chequers-hotel.co.uk

Caton Station Beer Festival
www.lunesdalecamra.org.uk

Westmorland Damson Day
www.lythdamsons.org.uk/damsonday.html

May

Lancaster Food and Drink Festival
www.lfd.co.uk

Morecambe Food and Drink Festival
www.lancashirefoodfestivals.co.uk

Lancashire Custom Classic Car and Food Show

Ulverston Food and Drink Festival
www.tastecumbria.com

Cartmel Food Market
www.cartmelvillage.com

July

Preston Food Festival
www.lancashirefoodfestivals.co.uk

Hawkshead Brewery Summer Music and Beer Festival
www.hawksheadbrewery.co.uk

August

The Royal Heysham Beer Festival
www.royalhotelheysham.co.uk

Great British Cumbria Food Festival
www.greatbritishfoodfestival.com

September

Trimpell Club Morecambe Beer Festival
www.lunesdalecamra.org.uk

Holker Chilli Festival
www.holker.co.uk

October

CAMRA Westmorland Beer and Cider Festival
www.camrawestmorland.org



As ever these dates are subject to change, so please check that events are happening before you travel!

Plumgarths



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MEAT
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WEEK

Shop
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1.5lb Stewing Beef

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4 4oz Burgers

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OPEN MON-SAT 9AM-5PM | SUN 10AM-4PM



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- We welcome dogs in our café! -

Opening times:
Monday to Friday, 9am till 5.30pm

Tel: 01539 731707
Web: www.farrers.co.uk - Email: sales@farrers.co.uk
13 Stricklandgate, Kendal, Cumbria LA9 4LY
 /farrersteaandcoffeehouse

Time to dine at...

PLUMGARTH'S

Based in Kendal, Plumgarths are the premier farmshop for Cumbria and the South Lakes. They specialise in offering high-quality foods, especially quality meats at great value prices.

When you shop at Plumgarths you know that you are buying meat from local farmers and wholesalers. Whether you're after sausages and burgers or tasty whole joints they're all butchered by their expert on-site butcher.

On top of that they have a large range of other food and drink options. They stock a range of jams and chutneys which complement the baked artisan breads on sale at Plumgarths. They also have a large choice of unusual alcoholic drinks such as Strawberry Bank Liqueurs, Toffee Vodka and Bedrock Gin.



Time to dine at...

Farrer's Tea & Coffee Merchants

Farrer's Tea & Coffee Merchants is a grade 2 listed building dating back to 1640, when it was originally a pack horse inn. It was in 1819 when tea merchant John Farrer started the business in tea, coffee, cocoa and chocolate which to this day is still kept to traditional standards.

Today at Farrer's we have a bustling café over three floors serving breakfast, traditional light lunches, afternoon teas and homemade cakes and scones, all hand baked on the premises.

In our shop we have over 20 freshly roasted coffees and 40 quality teas to choose from along with tea and coffee products including coffee machines, locally sourced products and gift hampers made to order.

Here at Farrer's we welcome you to step back in time and sample our home made treats, with a warm and friendly atmosphere.

Farrer's

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Wild Boar Specialists



New Stall Butcher's Hall, Barrow Market

Our farmed Wild Boar

Rib Eye, Casserole, Haunch

Traditional Cumberland Sausages (PGI)

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- Cheese & Bacon Stall Specials

Woodall's Sausages

- Dry Cured Bacon

Wild Boar Pies



www.sillfield.co.uk

01229 830956

enquiries@sillfield.co.uk

Ask for John or Cecil / Open in Barrow Market every week



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A TRADITIONAL FAMILY-OWNED HOTEL
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Poet's Bar & Grill

Come and visit our brand new Poet's Bar & Grill specialising in excellent dining with locally sourced produce. Following our £750,000 restaurant refurbishment, we are pleased to announce the opening of our new Poet's Bar & Grill.

Our new restaurant offers a warm, contemporary feel, with our comfortable booths that provide a spacious and unique dining experience, for families and friends alike.

Not forgetting our fabulous Lake District views for you to enjoy, whilst you are here with us.

AFTERNOON TEA £25.00 FOR TWO*

*Offer valid Monday to Saturday, 2-5pm.
Bring this voucher to redeem this offer.

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THREE COURSES FOR £18.50 PER PERSON

Why not treat yourself to a sleepover?
Ask about our special room rates.

The Hillthwaite restaurant is available for private hire for civil weddings and receptions, business functions, family celebrations and parties.



Hillthwaite, Thornbarrow Road, Windermere, Cumbria, LA23 2DF
015394 43636 | reception@hillthwaite.com | www.hillthwaite.com

