

T H E  
C O L L I N G W O O D A R M S  
H O T E L

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**Starters**

**Garden Pea, Spinach & Basil Soup £7.50**

Homemade Stichill Dairy Butter, Ancient Grain Sourdough

**Pan Roasted King Scallops £15.50**

Tandoori Oil, Roasted Cauliflower Puree, Granny Smith Apple. Bhaji Onions

**Chicken Liver Parfait £9.95**

Local Stout Pickled Onions, Homemade Brown Sauce, Malt Crumble

**House Gin & Treacle Cured Salmon £10.50**

Tonic Pickled Cucumber, Fennel Salad, Lemon Dressing

**Tartare of Dexter Beef £10.50**

Pommery Mustard, Pickles, Shallots, Black Garlic, Cured Egg Yolk Puree, Beef Dripping  
Croutes

**Ham Hough Terrine £10.00**

Iberico Jamon, Caramelised Apple, Spiced Tomato Relish, Cherry Apple, Sourdough Croutes

**Whole Black Tiger Prawns £12.00**

Chilli and Garlic Oil, Charred Lemon, Ancient Grain Sourdough

**Mains**

**Pan Roasted Chicken Supreme £21.95**

Confit Potatoes, Truffled Wild Mushrooms, Baby Leeks, Crispy Chicken Wings, Jus

**Pan Seared Lamb Rump £26.50**

Anise Carrot Puree, Dauphinoise Potatoes, Baby Carrots & Leeks, Herb Jus

**Pan Roasted Goosnargh Duck Breast £26.50**

Confit Leg, Beetroot Gel, Roasted Baby Turnips & Beets, Parsnip Puree, Duck Fat Potato, Jus  
finished With Tea Smoked Duck Leg

**Pan Roasted Fillet of Stone Bass £22.50**

Herb Crushed New Potatoes, Fricassee of Peas, Asparagus &  
Tenderstem Broccoli, Crab & Mascarpone Tortellini, Parsley Oil

**10oz Dry Aged Ribeye £32.00**

Hand Cut Beef Dripping Chips, Field Mushroom, Onion Rings  
Roast Vine Tomato

Add A Sauce: Green Peppercorn & Cognac, Roasted Garlic & Herb,  
Blue Cheese & Port £3.00

**Butternut Squash, Spinach & Feta Pithivier £17.00**

Confit Potato, Squash Puree, Baby Vegetables

**Traditional Beer Battered Fish & Chips £17.00**

Beef Dripping Chips, Mushy Peas, Charred Lemon, Tartare Sauce

**Sides**

Beef Dripping Chips £4.00

Fries £4.00

Onion Rings £3.50

Vegetables £3.50

Side Salad £3.00

T H E  
**COLLINGWOOD ARMS**  
H O T E L

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**Desserts**

**Black Forrest Gateau £9.50**

Caramel Chocolate Mousse, Black Cherry Gel, Chocolate Crumb, Dark Chocolate Jelly, Berry Sorbet

**Milk Chocolate and Amaretto Tarte £9.00**

Honeycomb and Jersey Milk Ice Cream

**Lemon Meringue Cheesecake £9.00**

Whisky and Lemon Caramel, Italian Meringue, Lemon Sorbet

**Sticky Toffee Pudding £8.50**

Butterscotch Sauce, Salted Caramel Ice Cream, Caramel Tuile

**Berry Pavlova £8.50**

Vanilla Meringue, Raspberry Gel, Chantilly Cream, Strawberry Sorbet

**Earl Grey Tea & Lemon Burnt Cream £8.50**

Sable Biscuit

**Selection of English Lakes Ice Cream £1.70 Per Scoop, Sorbets £1.60 Per Scoop**

**Ice Cream:** Madagascan Vanilla, Salted Caramel, Death by Chocolate,  
Mint Chocolate Chip, Raspberry Ripple

**Sorbets:** Green Apple, Strawberry, Raspberry, Elderflower, Orange,

**Cheeses from Our Cheese List**

Served with Chutney, Celery, Crackers, Baby Apple, Grapes

**x3 £10.00** – Kintyre Goats Cheese, Lairdshill, Northumberland Nettle

**X5 £15.00**- Kelsie, Lairdshill, Smoked Cheddar, Northumberland Nettle, Kintyre Goats Cheese

**A 24-Hour Pre Order Menu is also available on request subject to availability.**

Prices Quoted are Indicative. Price Charged Will be the Market Price on the Day.

Please ask a member of our team for more information.

Gratuities are not included in service but left at your discretion.

*IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten, and other known allergen present. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available.*