



Cragwood  
Country  
House Hotel  
& Restaurant

### PIGEON

Pearl barley risotto, butternut squash, pigeon jus

### BEEF TARTARE

Charcoal oil, kohlrabi, shallot, cucumber, horseradish mayonnaise

Supplement charge: £2.50

### SALMON

Beetroot, watercress cream, fennel, sourdough

### PORK BELLY

Carrot, leek, apple, pork bubble

### ARTICHOKE

Artichoke crisp, autumn vegetables, walnuts

### SOUP OF THE DAY

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### SORBET

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### SCORCHED HAKE FILLET

Cauliflower texture, coastal greens, shellfish, butter sauce

## MALLARD

Parsnip, girolles, kale, blackberry gastrique, port reduction

## CONFIT LAMB SHOULDER

Lentil ragu, chorizo, sweet potato, Brussels sprouts, lamb and rosemary jus

## VENISON LOIN

Celeriac, red cabbage, fig, chocolate jus, lardons

Supplement charge: £5.00

## PUMPKIN RISOTTO

Topped with Roquefort cheese, candied pumpkin seeds, Autumn vegetables

## POUSSIN

Truffle mash, carrot, pancetta, broccoli, chanterelle, thyme jus

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## BAKED PEAR CHEESECAKE

Chocolate sorbet

## STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

## CHOCOLATE DELICE

Passion fruit, espresso ice cream

## DAMSON CRÈME BRULEE

Damson and Gin sorbet, brandy snap biscuit

## PISTACHIO TART

Bailey's ice cream and anglaise

SELECTION OF LOCAL CHEESES

COTHERSTONE

CUMBERLAND FARMHOUSE

WESTMORLAND SMOKED CHEDDAR

BLACKSTICK BLUE

Served with house chutney, celery, grapes and biscuits  
(Supplement £5.00)

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FRESHLY GROUND CRAGWOOD COFFEE

Chocolates hand made at Cragwood

**£39 per person**