



Cragwood Country House Hotel
Spring Seasonal Dinner Menu
£39 per person



QUAIL TERRINE

Carrot, chicken skin, pickled mushroom

BEEF TARTARE

Charcoal oil, kohlrabi, shallot, cucumber,
horseradish mayonnaise

Supplement charge: £2.50

PIGEON

Beetroot, blackberry gastrique, pak choi

SCALLOP

Pork belly, butternut squash, apple

ARTICHOKE

Artichoke crisp, Spring vegetables, walnuts

SORBET

GUINEA FOWL

Pomme fondant, braised cabbage, sweet corn,
Madeira jus

DUCK TWO-WAYS

Celeriac, red cabbage puree, orange, red wine
jus

CONFIT SPRING LAMB

Dauphinoise potato, pea, lardons, mint gel,
goats' cheese, lamb jus

VENISON LOIN

Parsnip, kale, fig black pudding crumb, Port jus
Supplement charge: £5.00

OPEN RAVIOLI

Forest mushroom, asparagus, seasonal
vegetables, Dutch butter sauce

SCORCHED SALMON FILLET

Cauliflower texture, coastal greens, shellfish, butter
sauce

BANANA PANNACOTTA

Caramelised banana, honeycomb

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

MANGO SEMIFREDDO

Raspberries, brandy snap

WHISKY FUDGE CRÈME BRULÉE

Sable biscuit, white chocolate ice cream, strawberry

CHOCOLATE TART

Blood orange sorbet

SELECTION OF LOCAL CHEESES

COTHERSTONE

CUMBERLAND FARMHOUSE

WESTMORLAND SMOKED CHEDDAR

BLACKSTICK BLUE

Server with house chutney, celery, grapes and biscuits

(Supplement £5.00)

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FRESHLY GROUND CRAGWOOD COFFEE

Chocolates hand made at Cragwood

Whilst every effort is taken to prevent cross contamination, our kitchen is not a nut free environment. All prices are inclusive of VAT charged at the current rate. Gratuities are at your discretion, but are not compulsory. 100% of gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free, please ask a member of staff. All weights are prior to cooking and are approximate