



Spring Dinner Menu

2 COURSE MEAL INCLUDING COFFEE/TEA £25.00

3 COURSE MEAL INCLUDING COFFEE/TEA £30.00

STARTERS

Watercress & Potato Soup

Miso glazed new potato, black garlic puree

Pigeon

Caramelized pears, Jerusalem artichoke puree, candied hazelnut, potato tuile

Citrus Cured Chalk Stream Trout

Avocado puree, bloody Mary sorbet, sourdough, crouton, celery

Torched Mackerel & Beetroot

Elderflower, Avruga caviar

New Season English Asparagus

Smoked hay butter roasted asparagus, wild garlic hummus, salami, parmesan

MAIN COURSES

Pan Fried Plaice

Brown shrimps, cockles, confit potatoes, sea vegetables, lemon puree, cauliflower

Rump of Lakeland Lamb

Sweetbread & kidney ragout, salsify, wild mushrooms

Loin of Cod

Jersey royals, purple sprout broccoli, broccoli puree, charred brassicas, almond puree

Duck Breast

Slow cooked duck leg & potato terrine, carrot puree, spinach, roasted carrot

Two Ways of Venison

Pan fried loin, braised haunch pudding, salt baked swede, black pudding crumble,
creamed kale
(£6.00 SUPPLEMENT)

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Hand-Cut Chips

£3.00

Selection of Vegetables

£3.50

New Potatoes

With chive butter

£3.00

DESSERTS

Chocolate Fondant

Mandarin sorbet, yoghurt, orange and dark chocolate crumb

Coffee and Cream

Brown butter sponge, hazelnut granola, praline ice cream, coffee meringue, honey foam and espresso gel

Iced Vanilla Parfait

Rhubarb essence gel, ginger crumble, poached rhubarb

Coconut Panna cotta

Infused pineapple, white chocolate soil, basil and lime granita

Selection of Local Cheese

Sourdough crisp breads, quince jelly, grapes, apple, celery
Please see our description taken from our supplier

Sykes Fell

A delicately smooth, creamy cheese hand crafted from locally sourced fresh, pure sheep's milk. It has an open slightly crumbly texture and a tangy flavour.

Crook Blue

A fantastic pale orange cheese that we have made especially for us meaning it isn't available anywhere else. We worked hard to make it very creamy but with a great blue kick.

Chieftain

A firm but open textured cheese with an attention grabbing, lemony flavour and lingering creamy aftertaste that has a punch. It is made to a traditional Westmorland recipe and matches well with white and red wines as well as dry cider.

Eden Valley Brie

Its flavour fills the mouth with intensity and the luxurious creamy texture that really grabs you. Creating a delicate but complex flavour this is an addictive soft cheese with little lactic notes.

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Freshly Made Coffee or Tea

Served with the chef's handmade chocolates

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES AND WE WILL ADAPT
THE MENU ACCORDINGLY
VEGETARIAN MENU AVAILABLE UPON REQUEST