



Dinner Menu

STARTERS

Butternut Squash Velouté

£6.50

Butternut fondants, crispy chicken wing, sage oil

Duck two ways

£7.95

Tartare-roasted breast, compressed cucumber, Damson Hoi-sin wonton

Scallop

£10.00

Glazed pork cheek, spiced aubergine puree, sea purslane

Smoked Salmon Cannelloni

£8.50

Sauce gribiche, lobster mayonnaise, melba toast, salmon keta

Cauliflower Cheese

£6.50

Brown butter florets, raisin puree, apple gel, Goat's cheese bon bons, cauliflower granola

MAIN COURSES

Rump of Lamb

£18.00

Spiced shoulder croquette, sweetbread ragout, Jerusalem artichoke and salsify

Loin of Cod

£14.50

Brown shrimps, Tenderstem broccoli, broccoli puree, romanesco, almond puree

Guinea Fowl

£14.50

Confit leg and smoked black pudding, savoy cabbage, white onion, confit potatoes

Halibut

£19.50

Pickled Girolles, spring onion, confit potatoes, samphire, nasturtium

Beef Fillet

£24.00

Beef fat, carrot, kohlrabi gratin, shallot jam, carrot top pesto

DESSERTS

Sticky Toffee Cherry Bar

£7.00

Cherry mousse, cinder toffee and cherry puree

Coffee and Cream

£6.50

Brown butter sponge, hazelnut granola, praline ice cream, coffee meringue, crème pâtissière and espresso gel

Hot Chocolate Fondant

£7.00

Blackberry Yoghurt Sorbet

Treacle Tart

£6.95

Gingerbread ice cream

Selection of Local Cheese

£9.00

Sourdough crackers, quince jelly, grapes, apple, celery
Please see our description taken from our cheese supplier

Freshly Made Coffee or Tea

£2.95

Served with the chef's handmade chocolates

Cheese Selection

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 that stays with you. Fantastic with red wine.

Crook Blue

A fantastic pale orange cheese that is made especially for our supplier. A lot of work has gone into making 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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PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES AND WE WILL ADAPT THE MENU ACCORDINGLY

VEGETARIAN MENU AVAILABLE UPON REQUEST