



## Dinner Menu

### STARTERS

<b>Celeriac Velouté</b> Salt baked celeriac, crispy chicken wing, herb oil	<b>£6.50</b>
<b>Cured Fillet of Beef Tartare</b> Pickled vegetables, chive emulsion, beetroot crisp	<b>£8.00</b>
<b>Scallop</b> Glazed pork cheek, butternut squash puree, sea purslane	<b>£10.00</b>
<b>Smoked Salmon</b> Sauce gribiche, caper vinaigrette, melba toast, Avruga caviar	<b>£8.50</b>
<b>Cauliflower Cheese</b> Brown butter florets, raisin puree, apple gel, goat's cheese bon bon, cauliflower granola	<b>£6.50</b>

## MAIN COURSES

**Rump of Lamb** £18.00  
sweetbread ragout, Jerusalem artichoke espuma and salsify

**Seabass Fillet** £15.95  
Mustard crust, creamed leek, pancetta pommes anna,  
red wine sauce

**Guinea Fowl** £14.50  
Braised leg and smoked black pudding, savoy cabbage,  
white onion, crispy potatoes

**Halibut** £20.50  
Chanterelles, spring onion, chicken confit potatoes,  
samphire, nasturtium

**Loin of Venison** £22.00  
Heritage carrot, "champ" gratin, bitter chocolate sauce

## DESSERTS

**Sticky Toffee Bar** £7.00  
Cinder toffee and cherry puree, caramel ice cream

**Matcha Tea Panna Cotta** £6.50  
Black sesame ice cream, damson puree, yuzu rice, sesame snap

**Hot Chocolate Fondant** £7.00  
Blackberry yoghurt sorbet, chocolate foam

**Treacle Tart** £6.95  
Gingerbread ice cream, honeycomb

**Selection of Local Cheese** £9.00  
Sourdough crackers, quince jelly, grapes, celery  
Please see our description taken from our cheese supplier

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**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**