



Dinner Menu

STARTERS

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

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

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