

# MENU

## SNACKS

Salt Cod brandade 4    Black pudding fritter with savora mustard 4

Bread & butter 4    Nocellara olives 4

Charcuterie - Salami, Saucisson & Serrano with pickles 9

## STARTERS

Celeriac and apple soup, toasted oats 6

Chicken liver pâté, pickles with brioche 9

King Oyster mushroom, black garlic, Shiitake parfait and Stilton 9

Wester Ross smoked salmon, organic beetroot and horseradish snow 9

Steak tartare, fennel jam, burnt hay and paris brown mushroom 9

## MAINS

Pot roast Cauliflower, slow cooked duck yolk, spiced seeds and Tunworth cheese 15

Haunch of Cumbrian Venison, glazed faggot, kale and parsnip 24

Cod loin, potato puree, spinach and tartare butter sauce 18

Slow cooked veal cheek, organic carrot and parsley pesto 23

Roasted Goosnargh chicken, onion and bacon crisp 21

Herdwick lamb rump and breast, Jerusalem artichoke, kale and rosemary 24

Roast Monkfish, salt baked celeriac and chive 22

## OUR AGED MEAT

All of our steaks are served with a portion of chips, wild mushroom fricasse & a choice of peppercorn or bearnaise sauce

28 day aged 200g Rump Cap 28

40 day aged 200g Fillet 42

28 day Chateaubriand (for 2 to share) 65

40 day aged Cote de boeuf (for 2 to share) 75

## SIDE DISHES

Minted new potatoes 5     Rocket & Parmesan salad 5

Scorched cabbage with XO 5     Chips 5     Green beans with almonds 5

## PUDDINGS

Our Daily tart 8

Chocolate brownie, chocolate mousse, brandy snap and cherry 9

Spiced pear, honey parfait, almond and thyme 8

Rhubarb and blood orange meringue with champagne sorbet 8

Artisan farmhouse cheese with chutney, malt loaf and crackers 12

## HOT DRINKS

Coffee 4     Tea 4     Herbal tea & infusions 4

Served with petit fours

# SUNDAY LUNCH MENU

TWO COURSES £28 OR THREE COURSES £35

## STARTERS

Celeriac and apple soup, toasted oats

Homemade crab and apple crumpet with salt cod beignet

Wester Ross smoked salmon, organic beetroot and horseradish snow

Pressed terrine of Goosnargh duck, pear and walnut

Wild mushrooms and hen's egg on sourdough toast

## MAINS

Roasted 40 day aged Lake District beef, Yorkshire pudding and red wine gravy

Confit shoulder of lamb, Jerusalem artichoke and garden leek

Roast chicken to share, braised leg pie, organic baked carrot

Pan roasted hake, celeriac, hispi cabbage and new potatoes

Hen of the woods mushrooms, truffle and potato terrine, tarragon

## PUDDINGS

Rice pudding with citrus marmalade

Treacle tart with stout ice cream

Rhubarb and blood orange meringue with champagne sorbet

Artisan farmhouse cheese with chutney and crackers

# VEGETARIAN MENU

## SNACKS

Bread & butter 4      Nocellara olives 4

## STARTERS

Celeriac and apple soup, toasted oats 6

King Oyster mushroom, black garlic and Shiitake parfait 9

Organic beetroot, horseradish snow and lemon 7

## MAINS

Pot roast Cauliflower, slow cooked duck yolk, spiced seeds  
and Tunworth cheese 15

Scorched Sweetheart cabbage, wild mushrooms and garden leek 13

Jerusalem artichoke, kale and Alliums 13

## SIDE DISHES

Minted new potatoes 5      Green beans with Almonds 5      Chips 5

## PUDDINGS

Our Daily tart 8

Chocolate brownie, chocolate mousse, brandy snap and cherry 9

Spiced Pear, honey parfait, almond and thyme 8

Rhubarb and blood orange meringue with vanilla ice cream 8

Artisan farmhouse cheese with chutney, malt loaf and crackers 12

## HOT DRINKS

Coffee 4      Tea 4      Herbal tea & infusions 4

Served with petit fours

# CHILDREN'S MENU

Suitable for children aged 12 years and under

## A LITTLE SOMETHING FOR LITTLE TUMS

### STARTERS

Garlic bread 4

Chicken goujons with chive mayonnaise 5

Roasted tomato soup 4

### MAINS

Spaghetti bolognaise with parmesan cheese 8

Sausage, mash, seasonal vegetables and gravy 8

Steamed cod with mashed potato and seasonal vegetables 8

### PUDDINGS

Chocolate allsorts 4

Selection of ice creams 4