

# A LA CARTE

## SNACKS

- Tempura lobster claws 12      Beetroot meringue, duck liver parfait 5  
Corned beef fritter with savora mustard 4      Bread & butter 4      Nocellara olives 4  
Charcuterie - Salami, Saucisson & Serrano with pickles 9

## STARTERS

- Grilled courgettes, tomato millet, goats curd 9  
Roasted wood pigeon, pastilla spices, marinated beetroot 12  
Confit Lune salmon, lovage potato salad, smoked cod's roe 12  
Beef tartare, smoked onion, pickled turnip, parsley 12  
Pan seared Orkney scallops, garden pea, coppa, gem lettuce 18

## MAINS

- Soft herb gnocchi, charred lettuce, runner beans, courgette 17  
Roasted Turbot, broad beans, peas, tomato 28  
Herdwick lamb, crispy lamb belly, roasted asparagus, St George's, anchovy 28  
Sea bream, fennel puree, roasted fennel, samphire, bouillabaisse 20  
Pork rack, bulgur wheat, roasted carrot, golden raisins 24  
Cod, crispy chicken wing, king oyster mushrooms, cavolo nero 21  
40 day aged Lake District Sirloin, beef fat potatoes, hen of the woods, wild garlic 36

## SIDE DISHES

- Chips 5      Rocket & Parmesan salad 5  
Asparagus, hollandaise, sourdough crumb 7

All our game may contain shot  
All prices are inclusive of VAT  
A discretionary service charge of 10% will be added to the final bill

# LUNCH MENU

TWO COURSES £19 OR THREE COURSES £23

## STARTERS

Basil pistou soup

Pressed terrine of Goosnargh duck, pear and walnut

Salad of poached salmon, watercress, new potato

## MAINS

Beef cheek, organic carrot, parsley pesto

Roast hake, jersey royal potatoes, gem lettuce, brown shrimp

Soft herb gnocchi, charred lettuce, runner beans, courgette

## DESSERTS

Choux bun, Yorkshire rhubarb, custard, blood orange sorbet

Treacle tart, stout ice cream

Artisan farmhouse cheese, chutney, crackers (£3 supplement)

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## DESSERTS

- Mille-feuille of apricots, chamomile, yoghurt sorbet 8
- Lemon verbena, macerated strawberries, strawberry sorbet 9
- Elderflower panna cotta, gooseberries, gingerbread 9
- Brown butter chocolate delice, milk sorbet, caramelized white chocolate 10
- Artisan farmhouse cheese, chutney, malt loaf, crackers 12

## SWEET AND FORTIFIED WINES

- Henriques Henriques *Boal, Madeira* 6
- Late bottle vintage port *Grahams 2013* 7
- Dry white port *Niepoort* 7
- Tawny dee port *Niepoort* 8
- Quinta do Roeda *Croft 2002* 10
- Jurancon Moelleux *Clos Lapeyre* 7
- Gewurztraminer *Rolly-Gassmann* 14
- Tokaji Aszu *Chateau Dereszla, 5 puttonyos* 18

## AFTER DINNER

- St Clements Sours *Cachaca, Cointreau, bitters, orange, lemon, sugar* 10
- Cinnamon Old Fashioned *Spiced rum, cinnamon, chocolate bitters* 10
- Hazelnut Alexander *Frangelico, Crème de Cacao, Cream* 10
- Chocolate Orange Martini *Vodka, mozart, Cointreau* 12
- Espresso Martini *Tonka bean Vodka, expre, galliano* 13

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# VEGETARIAN MENU

## SNACKS

Bread & butter 4      Nocellara olives 4

## STARTERS

Basil pistou soup 6

Asparagus, hollandaise and sourdough crumb 7

## MAINS

Soft herb gnocchi, charred lettuce, runner beans 17

Grilled courgettes, tomato millet, goats curd 18

## PUDDINGS

Mille-feuille of apricots, chamomile, yoghurt sorbet 8

Brown butter chocolate delice, milk sorbet, caramelized white chocolate 10

Artisan farmhouse cheese with chutney, malt loaf and crackers 12