

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

SUNDAY LUNCH MENU

TWO COURSES £31 OR THREE COURSES £38

STARTERS

Basil pistou soup

Homemade crab and apple crumpet

Pressed terrine of Goosnargh duck, pear and walnut

Salad of poached salmon, watercress and new potato

Wild mushrooms and hen's egg on sourdough toast

MAINS

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

Confit shoulder of Herdwick lamb, roasted artichoke, garden courgettes

Roast Goosnargh chicken for 2 to share, apricot stuffing, choucroute

Pan roasted hake, minted new potato, peas, bacon, gem lettuce

Soft herb gnocchi, charred lettuce, runner beans, courgette

PUDDINGS

Mixed berry crumble, milk ice cream

Choux bun, Yorkshire rhubarb, custard, blood orange sorbet

Treacle tart, stout ice cream

Artisan farmhouse cheese, chutney, crackers