

A LA CARTE

SNACKS

- Cod skin, salt cod mousse, parsley 5 Beetroot meringues, whipped goats curd 5
Our charcuterie - Salami, Lonza & Coppa with pickles 9

STARTERS

- Caramelised organic roots, smoked onion emulsion, pearl barley 9
Smoked hake, pickled beetroot, horseradish, sea herbs 11
Holstein Friesian beef tartare, smoked oyster, parsley and turnip 14
Cornish crab, salt baked kohlrabi, quince, hazelnut 16
Slow cooked duck egg, ham hock, salt baked celeriac, winter truffle 17
Roasted Orkney scallops, crown prince squash, sorrel and squid ink 18

MAINS

- Pumpkin gnocchi with hazelnut pesto, salsify, sage 18
Cod, crispy chicken wing, king oyster mushrooms, cavolo nero 22
Turbot, mussel, sea vegetables and jerusalem artichoke 32
Herdwick lamb saddle, caramelised turnips, new season garlic, pot roasted lamb shoulder 31
Roasted venison, beetroot puree, confit salsify, bulgur wheat, kale 32
50 day aged Belted Galloway sirloin, roscoff onion, bordelaise sauce, truffle mash 39

SIDE DISHES

- Chips 5 Roasted carrots, sourdough crumb 5

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
An optional donation of £1 will be added to the bill towards Sandy Park Café

DESSERTS

- Poached Yorkshire rhubarb, ginger set cream, blood orange 9
Caramelised apple parfait, hazelnuts, bayleaf ice cream 9
Salted caramel cheesecake, bitter chocolate sorbet, walnuts 10
Brown butter chocolate delice, milk sorbet, caramelised white chocolate 10
Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 12

SWEET AND FORTIFIED WINES

- Bodegas Cesar Florida, Cruz del Mar, *Cream sherry* 100ml 6
Henriques Henriques *Boal, Madeira* 100ml 6
Late bottle vintage port *Krohn 2012* 100ml 7
Dry white port *Niepoort* 100ml 7
Tawny dee port *Niepoort* 100ml 8
Quinta do Roeda *Croft 2002* 100ml 10
Jurancón Moelleux *Clos Lapeyre* 100ml 7
Neuve Monbazillac, *Domaine de Grange 2015* 100ml 8

AFTER DINNER

- St Clements Sours *Cachaca, Cointreau, bitters, orange, lemon, sugar* 9
Hazelnut Alexander *Frangelico, Crème de Cacao, Cream* 9
Cinnamon Old Fashioned *Spiced rum, cinnamon, chocolate bitters* 10
Chocolate Orange Martini *Vodka, mozart, Cointreau* 10
Espresso Martini *Tonka bean Vodka, expre, galliano* 12

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LUNCH MENU

TWO COURSES £22 OR THREE COURSES £26

STARTERS

Smoked haddock, red lentil dahl, cumin, puffed rice, coriander

Domaine de Vedilhan Serica, Viognier, France 125ml £5

Glazed ox tongue, celeriac, pickled onion, nasturtium

Chateau de Belleverne, St Amour, France 125ml £7

White onion velouté, smoked prunes, egg yolk

Seriously Cool Chenin Blanc, South Africa 125ml £5.50

MAINS

Confit pork belly, heritage carrots, grains

Keith Tulloch, Chardonnay, Australia, 125ml £7

Roast Cornish line-caught pollock, cauliflower puree, leek fondue, hazelnut

Kardos Dry Furmint, Hungary 125ml £5.50

Roasted winter roots, beetroot bulgur wheat, sage

Kloster Eberbach Estate, Riesling, Germany 125ml £7

DESSERTS

Praline parfait, mocha sorbet

Domaine de Grange Neuve Monbazillac, 100ml £8

Pistachio cake, clementine, orange sorbet, crystallised pistachios

Cave de Turckheim, Tradition, Gewurtztraminer, France 125ml £6

Artisan farmhouse cheese with chutney and crackers (£3 supplement)

Tawny dee port Niepoort 100ml £8

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SUNDAY LUNCH MENU

TWO COURSES £31 OR THREE COURSES £38

STARTERS

Terrine of Guinea Fowl, Ham hock, celeriac, apple

White onion velouté, almond granola

Salad of organic beetroot, whipped goats cheese, walnuts

Risotto of smoked salmon, leeks

MAINS

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

Roast Goosnargh chicken for 2 to share, sage stuffing

Roast Cornish line-caught pollock, cauliflower puree, leek fondue, hazelnut,

Pumpkin gnocchi, hazelnut pesto, salsify, sage

PUDDINGS

Rhubarb rice pudding, vanilla ice cream

Praline choux bun, mocha sorbet

Pistachio parfait, clementine, orange sorbet, spiced oats

Artisan farmhouse cheese, chutney, crackers

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VEGETARIAN MENU

SNACKS

Beetroot meringues, whipped goats curd 5 Nocellara olives 4

STARTERS

White onion velouté, smoked prunes, egg yolk 6

Salt baked celeriac, celeriac puree, carrots 7

MAINS

Pumpkin gnocchi with hazelnut pesto, salsify, sage 18

Caramelised roots, smoked onion emulsion, bulgur wheat 17

PUDDINGS

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

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 12

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CHILDREN'S MENU

Suitable for children aged 12 years and under

A LITTLE SOMETHING FOR SMALLER TUMS

STARTERS

Garlic bread 4

Chicken goujons with chive mayonnaise 5

Roasted tomato soup 4

MAINS

Spaghetti bolognese with parmesan cheese 10

Sausage, mash, seasonal vegetables and gravy 10

Daily fish with mashed potato and seasonal vegetables 10

PUDDINGS

Chocolate allsorts 4

Selection of ice creams 4