

# MENU

## -- To Begin --

### Canape selection

Cured Trout | Dill Emulsion | Lobster Tubes  
Mozzarella Arancini | Basil | Parmesan  
£5.00

### Home Baked Bread Selection

Black Pudding | TangZhong | Oat Butter  
Sourdough | Seaweed Butter  
£5.00

## -- Appetiser --

### Beetroot

Caramelised Fig | Kidderton Ash Cheese |  
Horseradish Ice Cream  
£15.00

### Beef Tartare

Bone marrow | Brioche croutons | Tarragon  
£17.00

### Scallop

Curried Cauliflower | Lime | Fennel Jelly  
£19.00

## -- Entrée --

### Guinea Fowl

Confit Leg Pastilla | Celeriac | Truffle  
£30.00

### Brill

Artichoke | Herb Gnocchi | Hazelnuts £28.00

### Roasted Butternut Squash

Katsu Sauce | Cucumber | Onion Dashi  
£28.00

## -- Dessert --

### Blackberry Custard Tart

Elderflower Gel | Blackberry Glass |  
Yogurt Sorbet  
£14.00

### Chocolate Parfait

Orange Cremeux | Grasmere Gingerbread  
Truffle Ice Cream  
£14.00

## 5 COURSE TASTING MENU

Includes a glass of Prosecco or Mocktail

£70.00 Per Person

*Should you choose to enjoy our tasting menu,  
this must be the chosen option for the entire  
table*

## CLASSICS

**Fillet Steak (10 oz)** £48.50

**Sirloin Steak (8oz)** £39.00

All steaks are dry-aged for 32 days from  
Cumbrian raised cattle. All steaks are served  
with peppercorn sauce and triple-cooked  
chips

### “Fish And Chips”

Served with home-made tartare sauce  
£24.00

### Linguine

Mushroom | Parsley | Parmesan  
£18.50

### Charcuterie & Cheese Platter

Selection of cured meats, cheese,  
olives and crackers etc  
£25.50

## CHEESE

Please note these options are not available as  
part of a tasting menu

### Cheese Selection

Local cheese served with  
olives and crackers

3 Cheese: £16.00

5 Cheese: £19.00

Our menu contains allergens. If you suffer from a  
food allergy or intolerance, please let a member  
of the team know.