

3 COURSE - £79 PER PERSON

2 COURSE - £64 PER PERSON

Chef's snack

Homemade bread

Amuse Bouche

TO START

GLAZED HERDWICK LAMB SHOULDER

lovage foam, confit potato, parmesan tuile, confit egg yolk, sweet Madeira broth

DUCK LIVER PARFAIT

cherry jelly, confit cherry, candied pistachio, pistachio sable

LOCH DUART SALMON CANNELLONI

Cartmel Valley smoked butter sauce

ULVERSTON LOBSTER £4 supplement

lobster custard, heritage tomatoes, saffron aioli

BEER-BRAISED BEETROOT

beetroot glazed goats cheese, crispy filo (v)

BRAISED FENNEL

red onion marmalade, confit egg yolk, fennel espuma (v)

MAINS

CUMBRIAN BEEF £5 supplement

fillet, glazed shortrib, rosti, carrot, sauce bordelaise

CHICKEN

breast & terrine, morel, alliums, pomme anna, chicken & allium sauce

LEMON SOLE

crab ravioli, salsify, broccoli, chervil sauce

PAN-ROASTED ORKNEY SCALLOP

crispy pork belly, fricassée of summer vegetables, smoked butter sauce

CARAMELIZED ONION TART

confit garlic & almond, thyme sauce (v)

BRAISED HISPI CABBAGE

crispy potato, glazed root vegetables, mustard sauce (v)

A discretionary service charge of 12.5% will be added to your bill.

If you have any food allergies or intolerances please let us know



TO FINISH

LYTH VALLEY DAMSON
milk chocolate mousse, tonka bean ice cream
(Domaine Lafage, Maury, £10)

BLUEBERRY
spiced baked custard, mini doughnut, spiced sable,
muscavado ice cream
(De Bortoli Noble One, Botrytis Semillon £19)

CITRUS TART
meringue, candied mandarin, yoghurt sorbet
(Domaine des Baumard Coteaux du Layon Carte
d'Or £12.50)

WYE VALLEY STRAWBERRY
white chocolate bavarois, pistachio ice cream, lime
(Quinta do Portal, White Port £14)

CHERRY
cherry mousse, lemon & thyme cremeux,
cherry brandy espuma
(Domaine Lafage, Maury, £10)

SELECTION OF 3 BRITISH CHEESES
served with breads, crackers & chutney
Supplement £9

CHEESE

A selection of British cheese from the trolley served
with breads, crackers & chutney
£18

Enjoy a Tasting of Quinto do Portal Port £22

COFFEE / TEA

Farrer 's Coffee/Jing loose leaf Tea & Petit Fours
£6.50

How about a little after-dinner tipple?

Espresso Martini £11.50
Brandy Alexander £11.50

or ask to see our drink menu



SIGNATURE MENU

£110 PER PERSON

(£165 PER PERSON TO INCLUDE WINE MATCH)

Chef's snack

Breads & Amuse Bouche

BEER-BRAISED BEETROOT

beetroot glazed goats cheese, crispy filo

(Meunzenrieder Pinot Noir Reserve, Austria, 2021)

DUCK LIVER PARFAIT

cherry, candied pistachios

(Chateau Jany Sauternes, Bordeaux, 2018)

LEMON SOLE

crab ravioli, chervil velouté

(Jean Loron Les Vieux Murs, Pouilly Fuissé, 2020)

DUO OF LAKELAND BEEF

potato rosti, buttered carrot, Bordelaise sauce

(Anwilka, Klein Constantia, Stellenbosch, S.Africa, 2017/18)

Chef's Pre-dessert

WYE VALLEY STRAWBERRY

white chocolate bavarois, pistachio ice cream, lime

(Quinta do Portal, White Port)

