

3 COURSE - £48.00 PER PERSON  
2 COURSE - £38.00 PER PERSON

Chef's snack

Homemade bread

## TO START

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DUCK LIVER PARFAIT

rhubarb

LOCH DUART SALMON CANNELLONI

home smoked salmon, Cartmel Valley smoked butter  
sauce

BEER-BRAISED BEETROOT

beetroot glazed goats cheese, crispy filo (v)

CARROT SOUP (V)

## MAINS

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ROAST PORK

roast potatoes, Yorkshire pudding,  
seasonal vegetables, jus

ROAST CUMBRIAN SIRLOIN OF BEEF

roast potatoes, Yorkshire pudding,  
seasonal vegetables, beef jus

HALIBUT

mussels marinière, leeks, garganelli pasta

ARTICHOKE (V)

hen of the woods, mushroom, duxelle, herb gnocchi,  
tarragon

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

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STICKY TOFFEE PUDDING

caramel sauce

CITRUS TART

meringue, candied mandarin, yoghurt sorbet

APPLE TARTE TATIN

vanilla ice cream

SELECTION OF 3 BRITISH CHEESES

served with breads, crackers & chutney

Supplement £5

Farrer's Coffee/Jing loose leaf Tea & Petit

Fours £6.50

