

## Starters

*Pressed Pave of Black Leg Chicken & Ham Hock  
Radish & Apple Salad (G)*

*Chicken Liver & Foie Gras Parfait  
Fig Chutney & Warm Brioche (£3 p.p. Supplement) (G)*

*Fine Tart of Plum Tomato, Buffalo Mozzarella  
Cumbrian Air Dried Ham & Olive Salad (G)*

*Coln Valley Smoked Salmon  
Horseradish Panacotta, Pea Puree*

*Croquet of Confit Duck with Sweet Pickled Vegetables (G)*

*Double Baked Mature Cheddar Cheese Soufflé  
Rocket & Tomato Salad (G)*

*Smoked Bacon, Goats Cheese & Red Pepper Quiche  
Sweet Onion Chutney (G)*

*Tian of Cornish Crab & Prawn  
Parmesan Tuille & Avocado Puree (£5 p.p. Supplement)*

*Oven Roasted Scallops & Black Pudding  
Sweet Corn Puree & Shoots Salad (£5 p.p. Supplement)*

## SOUPS

*Cream of Leek & Potato Soup  
Blue Cheese Croutons (G)*

*Tomato & Red Lentil Soup*

*Carrot & Roasted Butternut Squash*

*If you have any allergies or questions regarding our food, please do not hesitate to ask,  
All are dishes are prepared in an environment where nuts are used therefore traces may be present.  
G – Contains Gluten / N – Contains Nuts / D – Contains Dairy / V - Vegetarian*

## Mains

### *Slow Cooked Belly of Pork*

*Roasted Root Vegetables, Apple Puree Roasted Jus*

### *Roast Breast of Chicken*

*Stuffing, Roast Potatoes, Chantenay Carrots & Bacon Rolled Beans (N,G)*

### *Braised Blade of Beef*

*Horseradish Mash & Honey Glazed Root Vegetables*

### *Confit Duck Leg*

*Sweet Red Cabbage, Roast Garlic & Mash Green Beans*

### *Pan Fried Sea Bass*

*Stir Fried Vegetables, Ginger & Spring Onion Dressing (N)*

### *Oven Roasted Cod*

*Bubble & Squeak, Green Beans, Red Wine & Shallot Sauce*

### *Roast English Rack of Lamb*

*Gratin Potato, Sautee Savoy Cabbage, Bacon,  
Roast Carrots & Red Wine Jus (£5 p.p. Supplement)*

### *Scottish Fillet Steak*

*Pont Neuf Potatoes, Grilled Plum Tomatoes, Garlic & Thyme Mushroom,  
Rocket & Watercress Salad (£8 p.p. Supplement)*

### *Roasted Fillet of Halibut*

*Slow Cooked Rib Meat, Cabbage & Spinach, Fondant Potato,  
Baby Onion & Red Wine Sauce (£5 p.p. Supplement)*

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## Main Course Vegetarian

*Risotto of Butternut Squash  
Rocket & Parmesan Salad*

*Sautéed Basil Gnocchi  
Wild Mushrooms, Peas, Rocket & Mizuno Salad (V, G, N)*

*Aubergine Cannelloni's  
Mozzarella, fresh tomatoes, basil sauce*

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## Sweets

*Warm Sticky Toffee Pudding*  
*Toffee Sauce & Clotted Cream*

*Crème Caramel*  
*Vanilla Shortbread (£3 p.p. Supplement) (G\*)*

*Champagne & Raspberry White Chocolate Torte (£3 p.p. Supplement)*  
*Raspberry & Yoghurt Sorbet (G)*

*Rich Maltese Gateau*  
*Honeycomb & Malted Milk Ice Cream (G)*

*Individual Caramelised Lemon Tart*  
*Crème Fraiche (G)*

*Warm Apple Tart*  
*Caramel Sauce & Vanilla Ice Cream (G)*

*Black Forrest Terrine*  
*Cherry Ice Cream & Pistachio Crisp (N/G)*

*Vanilla & White Chocolate Crème Brulee*  
*Coconut Cookies (G\*)*

*Banoffee Cheesecake*  
*Glazed Banana & Banana Ice Cream (£3 p.p. Supplement) (G)*

*Raspberry Charlotte*  
*Dark Chocolate Sorbet & Nut Tuille (N/G)*

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(G\* Can be made as a gluten free option)*