

DINNER MENU



STARTERS

Pea Velouté

Salad, Smoked Ham Hock, fresh Peas, crispy egg £6.95

Cured fillet of beef tartar

Pickled Vegetables, Chive Emulsion, Beetroot crisp £9.00

Crab Salad

Apple, cucumber, toasted sourdough £8.50

Smocked black pudding & guinea fowl terrine

Shallot Marmalade, root Vegetables £6.95

Cauliflower cheese

Caramelized Cauliflower florets, cauliflower cheese puree, Capers £6.50





MAINS

Roast Chicken

Confit potatoes, Black Garlic, Onion Puree, Bok choy, Spinach, Chicken tea £15.95

Lamb

Confit shoulder, potato terrine, Summer vegetables, mint oil, Ragout potato pie £18.00

Hake, Pine nut crust

Langoustine bisque, Tomato Fondue £15.50

Cod

Broccoli Puree, charred tender stem, Shrimps £16.00

Lakeland Wagyu Sirloin

Bone Marrow crumb, Confit onion, Beef jus £28.00



DESSERTS

Ruby Chocolate

Raspberries, raspberry rocks £7.50

Caramelized pear

Pear parfait, Brandy anglaise, Caramel £7.00

Strawberry Mille-feuille

Elderflowers, Strawberry Sorbet £7.00

Sticky Toffee Bar

Chocolate tuile, cinder toffee, Cherry gel caramel ice-cream £7.50



Selection of Local cheeses £9.00



If there is anything else, we can get for you, please don't hesitate to ask a member of staff.