



## Dinner Menu Sunday 5<sup>th</sup> September

### First Course

**Veloute of Carrots**, lightly curried oil, carrot pakora

### Second Course

**Seared Tuna Steak**

salad of egg, green beans, bell pepper, parmesan, green olive dressing

**Parfait of Goosnargh Chicken Livers**

onion marmalade, poached cherries, melba tuile, gingerbread crumb

**Twice Baked Cheese Soufflé**

julienne of celery, crystallized walnuts, poached grapes, red wine syrup

**Rolled Local Rabbit Terrine**

asparagus, piccalilli, carrot slaw, bread croute, summer truffle emulsion

### Main Course

**Assiette of Lakes Pork**

roast fillet, apple braised belly, pork cheek, ham hock;  
grain mustard mash, apple puree, cider jus

**Pan Fried Fillet of Tweed Salmon**

shallot and thyme rosti, garden pea mousse, shellfish cream, smoked milk froth

**Goosnargh Corn Fed Chicken**

roast breast & poached stuffed leg roulade; pomme fondant, haricot fricassee, thyme jus

**Pan Seared 8oz Dry Aged Cumbrian Sirloin Steak**

grilled field mushroom, béarnaise glazed tomato, triple cooked hand cuts (£3.50 Supplement)

### Dessert or Cheese

**Oak Bank's Sticky Toffee Pudding**

salted butter caramel, vanilla ice cream

**Dark Chocolate Delice**

warm chocolate espuma, sliced banana parfait

**Assiette of Lemons**

lemon posset, bavarois of lemon, lemon curd, granita of lemon

**A Selection of Homemade Ice Cream**

or

**A Selection of Six Cumbrian Cheeses & Biscuits** (£2.50 Supplement)

Cheese can also be taken as an extra course for £7.00 or £10.00 as a plate for two to share

Two Courses £23.50 | Three Courses £28.00 | Four Courses £30.00

Please, no mobile phones in the lounges or dining room, thank you