



Dinner Menu
Tuesday 7th February

First Course

Cream of Wild Mushroom Soup

Second Course

Goats Cheese Mousse

beets, tapenade, dried olive crumb, balsamic syrup, spiced bread tuile

Goosnargh Corn Fed Chicken Liver Parfait

red onion marmalade, grilled butter brioche, thyme vinaigrette

Ballontine of Scottish Salmon

cauliflower three way's, puree, pickled, dab's; quail egg, dill sabayon

Main Course

Whole Cornish Sole

pommes parisian, tempura salsify, poached cherry tomatoes, caper butter sauce

Assiette of Lakeland Pork

roast tenderloin, confit belly, braised cheek, crackling;
pommes purée, apple, cassoulet, sage jus

Local Pheasant

roast breast, slow cooked leg ballontine;
fondant potato, kohlrabi, celeriac puree, pearl barley, game jus

Pan Seared 8oz Dry Aged Lake District Farmers Rib Eye Steak

flat cap mushroom, confit shallots, roast cherry tomatoes, watercress, béarnaise sauce,
triple cooked hand cuts (£3.75 Supplement)

Dessert or Cheese

Dark Chocolate Fondant

chocolate soil, chocolate parfait, caramel

Vanilla Crème Brûlée

cinder toffee, chantilly, berry compote

Buttermilk Panna Cotta

walnut shortbread, red wine poached quince, quince sorbet

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 £7.95 or £10.00 as a slate for two to share

Two Courses £23.50 | Three Courses £29.50 | Four Courses £32.50

Please, no electronic devices including mobile phones in the lounge or dining room, thank you