

# Sample Table d'hôte Menu (changes daily)

## Dinner menu

### Homemade Ricotta (V)

*heritage tomatoes, smoked garlic croutons, soft herb oil*

### Cumbrian Pork Belly

*crab apple, squid ink tuille, apple gel, sour dressing*

### Free Range Chicken Ballotine

*leek & prune, black pudding crumb*

### Butter Poached Crayfish

*iced chicory, bloody Mary dressing, herb baked*

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### Roasted Vine Tomato Soup

OR

### Lemon Sorbet

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### Roasted Fell Bred Leg of Lamb

*mint sauce, seasonal vegetables & potatoes, roast gravy*

### Local Pigeon Wellington

*herb infused wild mushroom, crisp puff pastry, heritage beets, pomme anna, charred baby leeks*

### Lakeland Slow Braised Beef Feather Blade

*orange & cinnamon shin of beef, butter cooked savoy cabbage, vichy-style carrots,  
crushed grain mustard potato*

### Chalk Stream Trout

*spring baby spinach, fennel, saffron poached potatoes*

### Mushrooms & Walnut Spaghetti Bolognese (VG)

*chestnut mushroom, roasted onions, toasted walnuts, durum wheat linguini, smoked paprika, mixed salad*

### Fillet Steak (200g)

*grilled flat mushrooms, herb baked tomato, hand cut chips, peppercorn sauce*

**(£8.50 supplement)**

**Wine Poached Peach Melba**

*raspberry sauce, citrus meringue, Madagascan vanilla ice cream*

**Dark Chocolate Sphere**

*dark chocolate sphere, chocolate shards, orange sorbet*

**Warm Rice Pudding,**

*slow cooked vanilla rice pudding, poached black cherries, hazelnut praline*

**A Selection Of Locally Sourced Cheeses**

*Brant Fell Reserve, Garstang White, Crook Blue, fig & cinnamon chutney,  
grapes, celery & wafers*

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**Coffee with Homemade Petit Fours & Mints**

***We will endeavour to cater to all dietary requirements on request***

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**Enjoy a flight of wines!**

*Enhance your dinner with a flight of three wines. Once you have chosen from our dinner menu we will match wines to compliment the dishes you have chosen. Its great way to try a range of wines from around the world.*

**£15.50 per person**

*3 Courses and coffee £29.95*

*4 Courses and coffee £34.95*

*Salt, pepper and condiments are available on request.*

**Food Allergies and Intolerances**

*Allergen information is available for all items on this menu. Please ask a member of the team if you require such information and we will be happy to assist with your menu choices.*