

DINNER MENU

2 Course £31 / 3 Course £40

STARTERS

HAM HOCK TERRINE

Wild & fruitful piccalilli, toasted brioche

SMOKED SALMON CREAM CHEESE CANNELLONI (GF)

Cucumber jelly, keta caviar, Japanese radish

TANDOORI CAULIFLOWER (VG/GF)

Watermelon, almonds, coconut gel, saffron & cardamom sauce

SOUP OF THE DAY (VG)

Homemade bread

MAINS

BRAISED HERDWICK LAMB

Potato & artichoke barigoule, red cabbage, roast garlic, rosemary gravy

CORNFED CHICKEN BREAST

Fondant potato, chargrilled tenderstem, wild mushrooms, tarragon jus

OVEN ROASTED COD LOIN

Butternut, mussel chowder, samphire, red pepper

WINTER VEGETABLE BARLEY RISOTTO (VG)

Swede, heritage carrots. Celeriac, citrus "cream"

8oz HIMALAYAN SALT AGED RIBEYE STEAK (£7.50 SUPPLEMENT)

Beef dripping chips, field mushroom, roasted tomato, garlic & rosemary butter,
real ale sauce

DESSERT

STICKY TOFFEE PUDDING

Pecan crumb, rum & raisin ice cream, butterscotch sauce

PASSIONFRUIT CHEESECAKE

Poached blueberries, mango sorbet

CHOCOLATE CHIP & ORANGE PUDDING (VG)

Bourbon vanilla ice cream

TRIO OF CHEESE & BISCUITS

Quince jelly, fig salami, grapes, chutney, crispbread crackers
(Selection of 5 cheeses @ £3 or Selection of 7 cheeses @ £6)

TEA & COFFEE

served in the lounge

GF = Gluten Free VG = Vegan

Additional allergy information available upon request