

STARTERS

HOME-CURED SCOTTISH SALMON £9
heritage potato, charcoal, lemon, fennel pollen

SEEDS & SPICE FRIED LAKES CHICKEN £9
heirloom tomatoes, yellow curried mayonnaise

WHITE ONION, CIDER & THYME SOUP (V) £7
gruyère bonbon, crispy onion

LOCAL HAM HOCK £9
pickled grapes, sour salsa, beetroot royal

SPICED WHIPPED CHICKEN LIVER PARFAIT £8
hazelnut, Paris mushroom, cherry purée, malt loaf

CARAMELIZED SHALLOT & ARTICHOKE
CROQUETTE (VG) £8
truffle dressing, confit red bell pepper, cauliflower & cumin purée

GRILLED & PICKLED MACKEREL £9
granny smith apple & pine nut salsa, horseradish cream, parsley oil split sauce

PAN FRIED SCALLOPS £11
celeriac, Bombay potato, curry dressing, radish

WESTLANDS HERITAGE TOMATO SALAD £8
local pickled strawberries, whipped vegan curd, vinegar

MAINS

CUMBRIAN LAMB RUMP £24

smoked lamb belly croquet, feta cheese, carrot & rosemary purée, spring cabbage, corn, lamb jus

HAUNCH OF LOCAL VENISON £25

summer squash, sautéed venison sausage, sage, buttered spinach, beetroot purée, creamed mash

5-DAY SALT AGED HONEY ROASTED GRESSINGHAM DUCK FOR 2 TO SHARE £54

truffle honey roasted duck, roasted roscoff onion, duck fat potatoes, vanilla poached plum, creamed favas

FRESH MUSHROOM & RICOTTA PASTA (V) £17

wild mushroom & ricotta pasta, aged parmesan, green oil, roasted nuts

PAN ROASTED COD £19

scallop & prawn ravioli, cauliflower purée, pickled shallot, lobster reduction

GRILLED SUMMER SQUASH (VG) £17

broad beans, grilled courgette, summer herbs, salsa verde

GRILL

8OZ HIMALAYAN SALT AGED RIB EYE STEAK £32

peppercorn & cabernet sauvignon sauce, dressed watercress, grilled field mushroom, plum tomato & thyme, hand-cut chips

CUMBRIAN WAGYU STEAK BURGER £22

brioche bun, bacon, emmental cheese, dill pickle, baby gem lettuce, burger relish, slaw, skinny fries

COTE DE BOEUF FOR TWO £72

confit tomatoes, roasted flat cap mushrooms, fat chips, peppercorn sauce (please allow 30-35 minutes cooking time)

SIDES

FAT CHIPS £4.50

Himalayan salt

SKINNY FRIES £4.50

aged parmesan

PEAS À LA FRANÇAISE £4.50

gratin potato, parsley crust

CHARGRILLED CORN £4.50

chilli butter

BATTERED COURGETTE FRITTI £4.50

parmesan, sesame seeds

SEASONAL VEGETABLES £4.50

DESSERTS

SWEET BEETROOT MOUSSE (VG) £9
dark chocolate, raspberry and black olive

GREEK YOGHURT SORBET (GF) £9
melons, honey Greek yoghurt crèmeux, strawberry

FLOURLESS CHOCOLATE CAKE &
HAZELNUT MOUSSE (GF) £9
citrus cream, mandarin gel, mandarin sorbet

FROZEN COFFEE SEMIFREDDO £9
chocolate crumbles, warm chocolate soup, chocolate tuiles

ORANGE BROWNIE £9
mascarpone mousse, blackberry, orange peels

NOUGATINE & CARAMEL £9
sesame seed, raspberry sorbet, lime meringue

ENGLISH PEACH TART £9
honey crèmeux, white macaroons, peach salsa and
saffron sorbet

TRIO OF CHEESE £13
Black Dub Blue, Thornby Moor Cumberland Farmhouse cheddar,
Appleby Creamery Eden Smokie Brie, wafer biscuits, walnut bread, grapes,
Wild & Fruitful damson & apple chutney

STICKY TOFFEE PUDDING (V) £9
toffee sauce, sticky toffee ripple ice cream