



Dinner Menu

A La Carte Menu

APPETISERS

Bread with Balsamic & Olive Oil - £4

Olives - £4

STARTERS

Seasonal Soup of the Day - £7.50

Twice Baked Cheese Souffle with Apple & Endive Salad - £9.00

Whipped Goats Cheese Salad with Beetroot, Hazelnut, Honey - £9

Ham Hock Terrine, with Piccalilli & Sourdough Croutons - £9.00

Duck Liver Pate, Beetroot Chutney, Melba Toast - £9

Scottish Smoked Salmon, Salmon Mousse, Herb Creme Fraiche, Capers, Rye Bread - £11.50

Scottish Scallops with Wild Mushrooms, Beef Consommé - £12.50

Beef Tartare with Tabasco, Egg Yolk & Sourdough Toast - £11.50

MAINS

Slow Cooked Beef Featherblade
with Suet Dumplings, Champ Mash, Savoy, Roots, Red Wine Sauce - £22

Best End of Lakeland Lamb, Mini Shepherd's Pie, Red Cabbage, Greens, Redcurrant Jus £29

Pan Fried Cod with Spring Onion Mash, Tenderstem, Mussel Cream Sauce - £25

Shallot Tarte Tatin with Pan Fried Goats Cheese, Tenderstem, Salsa Verde - £19

Pappardelle with Mussels, Scallops, Smoked Salmon, Samphire, Peas, Parmesan - £27

Rump Steak, Pommes Anna, Buttered Spinach, Bone Marrow & Peppercorn Gravy - £25

Herb & Parmesan Gnocchi with Wild Mushrooms, Peas, Tenderstem, Spinach - £19

Free Range Chicken Breast with Pommes Anna, Greens, Mushroom & Garlic Sauce - £22

SIDES

Braised Red Cabbage - £4.50

Buttered Mash - £4.50

Mixed Greens - £4.50

Cauliflower Cheese - £4.50

DESSERTS

Steamed Ginger Syrup Sponge Pudding with Vanilla Custard - £8

Lemon Cheesecake with Lemon Curd & Winter Berries - £8

Dark Chocolate Ganache, with Chocolate Mousse, Chantilly Cream, Raspberries - £9

Vanilla Rice Pudding with Plum Compote - £8

Vanilla Creme Brulee with Shortbread & Raspberries - £8

Cheese and Biscuits - £12

Coffee - £3.50

Coffee & Petit Fours - £6.50