

TO START

BEETROOT CURED SCOTTISH SALMON | £12
kohlrabi slaw, beetroot gel, sourdough croutes

WYE VALLEY ASPARAGUS | £11
poached free-range egg, Hollandaise sauce, truffle oil

PRESSED CUMBRIAN HAM HOCK | £10
potato & mustard, pickled apple puree, brioche, sage

PEA & MINT VELOUTE WITH CHAR-GRILLED FOCACCIA | £9

FROM THE GRILL

Our beef is sourced from the fells of Ullswater. Served with hand-cut chips, grilled flat cap mushrooms and vine tomato.

300G ULLSWATER DEXTER RIB STEAK | £40

300G BELTED GALLOWAY AGED SIRLOIN | £34

300G OLD SPOT PORK T-BONE | £25
gratin potatoes, grilled Wye Valley asparagus, apple sauce

ADD A SAUCE | £2 - PEPPERCORN | BEARNAISE | DIANE

THE MAIN EVENT

CARAMELISED GRESSINGHAM DUCK BREAST | £28
fondant potato, cauliflower puree, savoy cabbage, baby carrots, raisins, almonds, orange jus

PAN-SEARED HALIBUT | £32
wild mushroom & pancetta fricassee, creamed potatoes, samphire

HOMEMADE POTATO GNOCCHI | £20
butternut squash, toasted pine nut, sage, parmesan crisps, purple sprouting broccoli

SEARED WILD SEATROUT | £22
heritage tomato & Jersey royal salad, broccoli, pea veloute

TO FINISH

SALTED CARAMEL TART | £8
Italian meringue, candied peanuts, vanilla ice cream

PEACH MELBA | £8
poached French peaches, vanilla anglaise, raspberries, peach sorbet

PISTACHIO SPONGE | £8
dark chocolate ganache, poached pear, caramelised chocolate

SELECTION OF BRITISH FARMHOUSE CHEESE | £10
fig chutney, artisan biscuits, fruit loaf