

# DINNER MENU

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## STARTERS

**Curried Parsnip Soup**  
with Croutons & Herb Oil

**Chicken Liver Parfait**  
Red Onion Marmalade & Toasted Brioche

**Cod, Lemon & Parsley Fishcake**  
Avocado Salsa & Tomato Jam

**Smoked Salmon Platter**  
'Muncaster' Crab, Crayfish & Sunflower Crouté

**Smoked Haddock & Leek Risotto**  
with Poached Quail Egg

**Roast Pigeon Breast**  
Potato Salad, Pickled Beetroot & Red Wine Sauce

**Watercress, Baby Spinach & Chicory Salad (v)**  
Blue Cheese & Parmesan

## MAINS

**Steak & Mushroom Pie**  
Glazed Carrots & Creamed Potato

**Local Fell-Bred Chump of Lamb**  
Savoy Cabbage & Bacon, Gratin Dauphinoise & Wild Mushrooms

**Loin of Venison**  
Braised Red Cabbage, Butternut Squash, Fondant Potato & Pickled Walnut

**Roast Duck Breast**  
Pak Choi, Poached Plums & Potato Rosti

**Baked Lemon Sole**  
Garlic Butter, Crayfish Tails, Broccoli & New Potatoes

**Fillet of Local Pork**  
Braised Belly, Black Pudding & Creamed Leeks

**Wild Mushroom Linguini (v)**  
Tomato Sauce & 'Blacksticks Blue' Cheese

# DESSERTS

## **Passion Fruit Panacotta**

Lemon Biscotti Biscuit

## **Hot Chocolate Fondant**

Mint Choc-Chip Ice-Cream & Whipped Cream

*Please Allow 10 Minutes*

## **Sticky Toffee Pudding**

Butterscotch Sauce & Vanilla Ice-Cream

## **'Croissant & Orange' Bread & Butter Pudding**

Crème Anglaise & Vanilla Ice-Cream

## **Duo of Tarts: Pear & Almond, Chocolate**

Fresh Cream & Orange Sorbet

## **Vanilla Crème Brulée**

Almond Tuille & Blackcurrant Sorbet

## **Selection of Local & French Cheeses**

Quince Jelly & Fruit Chutney



## **Coffee & Petit Fours**

Served in the Lounge

# OUR WELCOME

We hope very much that you will appreciate the changes we have made, and are making, to this iconic hotel. We are delighted to welcome regular guests back and to hope our new guests soon become regulars.

*3 Course Evening Meal & Coffee @ £39.00 per person*

*Non Residents Welcome*