

SEASONAL MENU

STARTERS

Crispy Pork Belly

Scotch Quail Egg, Sweetcorn Purée & Glazed Apple

Chicken Liver Parfait

Pear & Sultana Chutney
Toasted Brioche

Roasted King Scallops

Black Pudding
Textures of Jerusalem Artichoke

Beetroot Cured Salmon Gravavlax

Winter Slaw, Crème Fraîche &
Sea Salt Croûtes

Pea Panacotta (v)

Crispy Goats Cheese, Fresh Fig
Walnut & Ginger Crumb

MAINS

Chargrilled Cumbrian Rib-Eye Steak

Fat-Cut Chips, Grilled Tomato,
Pepper Sauce & Watercress

Pan-Roast Fillet of Hake

Bubble & Squeak, Crispy Red Onion &
Honey-Roasted Forgotten Vegetables

Cartmel Valleys Haunch of Venison

Sweet Potato Gnocchi, Savoy Cabbage
Butternut Squash Purée & Wild Mushrooms

Breast of Coronation Corn-Fed Chicken

Baby Leeks, Crispy Skin, Potato Purée
Pancetta & Roasted Chestnuts

Butternut Squash Open Lasagne (v)

Baby Spinach, Roasted Vegetables
Blue Cheese & Leek Sauce

DESSERTS

See "Desserts" (page 3).

DAILY SPECIALS

Sample only – this menu changes daily

STARTERS

Curried Parsnip & Apple Soup (v)

Baked Croutons & Fresh Cream

Breast of Duck

Crispy Croquette, Feta Cheese & Raspberry Vinaigrette

Morecambe Bay Potted Shrimp & Crayfish

Lemon Mayonnaise & Malted Toast

MAINS

Seafood Gratin

~Salmon, Pollock, Prawns & Cod~

Selection of Vegetables & White Wine Cream Sauce

Slowly Cooked Shoulder of Lamb

Herb Mustard Mashed Potato, Mediterranean Vegetables

Tomato Confit & Herb Crust

Vine Tomato & Brie Tart (v)

Red Onion Marmalade & Seasonal Salad

DESSERTS

See “Desserts” (page 3).

2 courses: £34.50

Full Menu: £43.00 incl. Appetizer, Dessert, Coffee & Petit Fours

DESSERTS

Rhubarb & Ginger

Forest Fruit Parfait, Sticky Ginger Cake, Brandy Snap Crisp

Butterscotch Tart

Rum & Raisin Ice-Cream & Glazed Banana

Elderflower Panacotta

Fresh Seasonal Berries & Honeycomb

Chocolate Orange Truffle

Orange Jelly, Citrus Sorbet & Orange Crisp

Apricot, Peach & Apple Crumble

Vanilla Crème Anglaise

Borrowdale Gates Fresh Fruit Salad

Mixed Berries, Toasted Almond & Cinnamon Biscuit

Lavender, Vanilla & Mascarpone Crème Brûlée

Poached Pear

Selection of Ice-Creams & Sorbets

Selection of British Cheeses

Quince Jelly, Celery, Grapes & Biscuits

Assiette of Desserts

For two people to share

(Please allow 10 minutes)

CHEESES & WINES

Isle of Mull:	Hard, dense & mouth-tingling, cow's milk.
Crofton:	Mixture of cow's & goat's milk. Unpressed, semi-soft, natural rind. Unpasteurised, non-vegetarian.
Ravenoak Golden Brie:	Guernsey cows, golden, creamy & rich flavour.
Blacksticks Blue:	Mild, creamy & almost spreadable, amber hue, cow's milk.
Lancashire Smoked Oak:	Mild, smoky flavour, creamy, cow's milk.

SHERRY 50ml

Pedro Ximinez	17%	5.50
The ultimate sweet wine; unctuous & beguiling in the mouth with complex flavours of figs, spice, caramel & toffee.		

DESSERT WINES 100ml

50	Late Harvest Semillon & Gewurtzraminer, Casa Silva, Chile Aromatic with hints of orange & citrus. A great accompaniment to our lighter, fruit-based puddings.	13.5%	6.00
51	Chateau Manos, Cadillac, Bordeaux, France Concentrated, fulsome & rich with fresh citrus flavours, sweet & fruity palate with clean, zesty acidity to balance the taste.	13.5%	6.00
52	Red Muscadel, Nuy, South Africa A most delicious red sweet wine that is brilliant with our richer, more chocolatey puds without being too cloying.	16.5%	5.50

PORT 50ml

Ramos Pinto, Late Bottled Vintage	19.5%	4.00
Ramos Pinto, Tawny, 10 Years	20%	5.00
Ramos Pinto, Tawny, 20 Years	20%	9.00
Ramos Pinto, Tawny, 30 Years	20%	11.00