

# SEASONAL MENU

## STARTERS

### **Scallops**

Pan-Roasted Scottish Scallops  
Black Pudding Croquette, Textures of Cauliflower  
Curry Oil & Apple Salad

### **Trout**

Beetroot Cured Chalk-Stream Trout Gravavlax  
'Muncaster' Dressed Crab, Pink Grapefruit & Avocado Sorbet

### **Chicken**

Coronation Chicken Terrine  
Mini Spiced Chicken Nugget, Mango Dressing  
Sultana & Onion Seed Croutes

### **Cumbrian Ham**

Ham Salad with Poached Red Wine Pear, Fresh Figs  
Pickled Walnuts, Red Chicory & Honey-Mustard Dressing

### **Crispy Goats Cheese (v)**

Heritage Tomato Three Ways, Baby Basil & Balsamic Syrup

## MAINS

### **Lamb**

Local Fell-Bred Chump of Lamb  
Fine Ratatouille, Goats Cheese, Pomme Anna,  
Baby Spinach & Wild Garlic

### **Sea Bass**

Pan-Fried Fillet of Sea Bass  
Coconut Basmati Rice, Tiger Prawn Curry & Vegetable Bhajis

### **Beef**

Fillet of Local Beef  
Slowly-Cooked Feather Blade, Baby Fondant Potato  
Textures of Onion & Madeira Sauce

### **Guinea Fowl**

Pan-Roast Breast of Guinea Fowl  
Potato & Pancetta Terrine, Little Gem, Pea Purée, Peas & Broad Beans

### **Risotto (v)**

Carrot & Orange Risotto  
Blacksticks Blue Cheese, Toasted Walnuts, Spring Vegetables & Artichoke Crisps

# DAILY SPECIALS

*SAMPLE ONLY – this menu changes daily*

## STARTERS

### **Honey Roasted Root Vegetable Soup (v)**

Vegetable Crisps & Herb Oil

### **Fillet of John Dory in Panko Breadcrumbs**

Purple Potato Purée, Spring Vegetables & Lemon Grass Sauce

### **Cartmel Valleys Breast of Pigeon**

Mini Sausage Roll, Cauliflower Purée & Bacon Jus

## MAINS

### **Trio of Pork**

**~Cajun Spiced Fillet, Crispy Belly & Black Pudding Croquette~**

Apple Compôte, Baby Carrots & Savoy Cabbage

### **Honey Roasted Breast of Duck**

Bubble 'n' Squeak, Confit of Crispy Duck & Pak Choi

Plum & Ginger Sauce

### **Roasted Purple Potato Gnocchi (v)**

Mediterranean Vegetables, Goats Cheese, Tomato & Basil Sauce

*For any concerns about allergies or intolerances,  
please speak with a member of staff.*

**2 Courses    £35.50**

**3 Courses    £44.00**

# DESSERTS

## **Rhubarb & Ginger**

Warm Ginger Cake, Textures of Rhubarb  
Rhubarb Sorbet

## **Trio of Lemon**

Mini Lemon Posset  
Lemon Cheesecake & Lemon Meringue

## **Panacotta**

Cinnamon Panacotta, Apple Jelly, Fresh Berries  
Toasted Granola & Brandy Snap

## **Carrot Cake**

Warm Carrot Cake, Candied Carrots  
Walnuts & Cream Cheese Sorbet

## **Chocolate**

Chocolate Truffle Bar, Passion Fruit Sorbet  
Honeycomb, Pistachio & Chocolate Soil

## **Crème Brûlée**

Lavender & Mascarpone Crème Brûlée  
Biscotti & Fruit Compôte

## **Selection of Ice-Creams & Sorbets**

*Please ask a member of staff*

## **Cheese**

Selection of British Cheeses  
Quince Jelly, Celery, Grapes & Biscuits

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## **Complementary Tea, Coffee & Petit Fours**

Served in the Lounge

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