

Ceviche of grey mullet
tomato, mango, cucumber & borage

Curthwaite goats curd 'cannelloni'
roasted beetroot, pickling syrup, rocket

Pressing of organic pig's head
crisp ear, remoulade, pickled Cox's apple, quails egg

Ballotine of red leg partridge
parsnips, confit prunes

Roasted fillet of turbot
cauliflower, shrimps, sorrel, curry & Sauternes velouté

Seared loin of Cumbrian lamb
crisp shoulder, gnocchi, carrots, watercress

Braised & glazed shin of beef
wild mushroom ravioli, braised endive, celeriac purée

Caramelised banana tart
vanilla custard, rum & raisin ice cream

Dark chocolate & chestnut truffle cake
mulled chocolate emulsion, passion fruit sorbet

Pear & almond
friand, iced parfait, sorbet

Four Cumbrian artisan cheeses

any 3 courses £36.00

any 4 courses £44.00

any 5 courses £52.00

In planning our menus we use local, seasonal foods that are at their best. Many ingredients are foraged from the forest around us. We are delighted to amend & cook dishes to comply with special dietary needs. A Vegetarian menu is also available. Please advise of any allergies you may have. Staff will be pleased to help with your selection.