

# A LA CARTE MENU

## STARTERS

Hand Dived Scallop, Smoked Eel, Salt Baked Kohlrabi, Granny Smith	£14
Line Caught Mackerel, Horseradish Buttermilk, Dill, Oyster	£13
Salt Baked Beetroots, Goat's Cheese Panna Cotta, Soy Seeds, Granny Smith	£13
Marinated Duck Liver, Forced Rhubarb, Duck Ham, Pain d'epice	£14
Quail, Heritage Carrot, Black Garlic, Carrot Top Pesto, Quail Egg	£14

## FISH COURSE

Lemon Sole, Brown Shrimp, Beurre Noisette, capers.	£16
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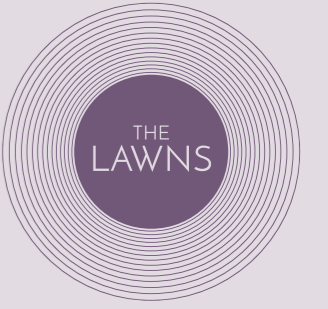
## MAIN COURSES

24oz Cote De Boeuf, Served Tableside on a Gueridon Trolley, Garnished with Proper Chips, Hollandaise Mousse, Greek Salad and Traditional Garnish. <b>(This cut changes daily please ask your server)</b>	£95
Scottish Turbot, Miso Mussels, Jerusalem Artichoke, Charred Leek	£30
Cumbrian Venison Loin, Quince, Parsley Root, Trompettes	£32
Monkfish, Squid Ink Linguine, Salsify, Braised Seaweed, Cockles	£30
Hen Of The Woods Mushroom, Confit Egg Yolk, Hazelnut Gnocchi, Jerusalem Artichoke (v)	£25
Herdwick Lamb, Lamb Fat Potato, Anchovy Emulsion, Pickled Turnip	£30

## SIDES

Proper Chips, Hollandaise Mousse	£6
Greek Salad	£6
Buttered Roasted Brussel Sprouts, Cumbrian Pancetta	£6
Garlic & Rosemary Roasted Ratte Potatoes	£6
Seasonal Green Vegetables	£6

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



## CHEESE COURSE

Cheese Trolley Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney	£14
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## DESSERTS

Jaffa Cake Soufflé, Dark Chocolate Sorbet (Please allow 20 minutes)	£13
Whipped White Chocolate, Pistachio, Olive Oil Jam, Douglas Fir	£12
Blueberries, Fennel Pollen, Sorrel, Lemon	£12
Poached Pears, Ginger Bread, Meadowsweet, Toasted Marzipan	£12

## COFFEE

Latte	£3.70
Cappuccino	£3.70
Hot Chocolate	£3.70
Mocha	£3.70
Espresso / Single or Double	£3.70
Any Black or Herbal Tea	£3.70

## COFFEE & LIQUEUR

Baileys	£7.50
Irish	£7.50
Calypso	£7.50
French	£7.50

## WINES

Domaine de la Rec Torie Lovely and fruity recommended with Cheese.	£20
Elysium Black Muscat This Californian wine pairs deliciously with chocolate	£12
Chateaux le Fage Monbazillac Sweet and fruity pairs beautifully with all desserts.	£9

## WHISKY

The Dalmore 18 year	£14
The Balvenie 12 year	£7
The Snow Grouse	£3.75

## COGNAC

Courvoisier 21 years	£23
Hine Cigar Reserve	£11
Remy Martin VSOP	£8.50

## PORTS

Tanners Fine Ruby	£5
10 year Tawny	£10
Dow's Vintage	£18

Tea and coffee is served with petit fours. Please ask your server for our full drinks menu. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.