

3 Course Dinner Menu

Starters

- Roasted Vine Tomato and Red Pepper Soup, herb dressing (vegan)

Sulphur
- Avocado and lime Mousse, pickled ginger, lime gel and pink grapefruit (vegan)

Sulphur
- Goats Cheese Mousse, beetroot, honeycomb, and wild rocket (v)

Dairy
- Roast Red Onion and goat’s cheese Tartlet, rocket, and pine nut salad (v)

Dairy, gluten, sulphur, nut
- Fan of Gala Melon, berry compote and lemon sorbet
- Lakeland Chicken Liver and Brandy Pâté sourdough croutes, fruit chutney

Gluten, dairy, soya, sulphur,
- Duo of Cartmel Valley Smoked Hot and Cold Salmon, horseradish potato salad, crispy capers

Dairy, mustard, egg, sulphur
- Classic Crayfish and Prawn Cocktail sun blushed tomato mayonnaise, brown bread

Gluten, egg, crustaceans, sulphur, dairy.
- Lakeland Ham Hock sourdough croutes, piccalilli, wild rocket

Gluten, sulphur, mustard,

Main Courses

- Slow Cooked Pork Belly, creamed savoy cabbage, fondant potato, black pudding, crackling, and cider jus

Gluten, dairy, celery,
- Pan Fried Cumbrian Chicken Breast, smoked bacon mashed potatoes, fine beans, tarragon cream, pancetta crisp

Sulphur, dairy.
- Roasted Cumbrian Chicken Breast, fondant potato, fricassee of pancetta, wild mushroom, and peas,

Rich red wine and thyme jus

Sulphur, celery, dairy.
- Traditional Roast Striploin of Cumbrian Beef, Yorkshire pudding, roast potato, sticky red cabbage, green beans,

Rich pan juice gravy

Dairy, gluten, eggs, sulphur.
- Twenty-Four Hour Braised Beef Brisket, horseradish creamed potatoes, stock pot carrots, and red wine jus

Sulphur, dairy, celery
- Roasted Rump of Lakeland Lamb, marinated in garlic and rosemary, Anna potatoes, creamed spinach, and peas,

Red wine jus.

Sulphur, dairy,
- Braised Lakeland Lamb Shank, champ potatoes, roast baby onion, broad beans, baby mushroom,

Rosemary and redcurrant jus

Sulphur, dairy,
- Wild Mushroom Risotto, truffle salsa Verde, vegan parmesan, and crispy shallots (vegan)

Sulphur,
- Lemon, Ricotta and Pea Pappardelle, pesto, and pine nuts (v)

Dairy, gluten, egg, nut,
- Roast Butternut Squash, sage gnocchi, feta and crispy cava nero (v)

Gluten, dairy, egg,
- Herb Crusted Roasted Cod Fillet, chorizo, olive, and butterbean cassoulet

Gluten, dairy, sulphur, fish
- Pan Fried salmon Fillet, crushed new potatoes, spinach, peas, and parsley velouté, pickled Morecambe Bay Cockles

Dairy, fish, molluscs,
- Grilled Seabass Fillet, lemon, and herb croquette potato with braised fennel and saffron velouté

Dairy, gluten, egg, sulphur, fish.

Desserts

- Homemade Sticky Toffee Pudding, salted butterscotch sauce, vanilla bean ice cream

Egg, dairy,
- Local Cheese Platter (Cheddar, Blue and Brie), artisan biscuits, fruit chutney, celery, and grapes

Dairy, gluten, sulphur, celery
- Orange and Passion fruit Tart, orange mascarpone and honeycomb.

Dairy, egg, gluten
- Dark chocolate Marquise, griotte cherry and chocolate ice cream.

Dairy, egg, gluten,
- Pear Frangipane Tart, toffee sauce, vanilla ice cream

Nuts, gluten, dairy, eggs
- Chocolate Salted caramel mousse, toffee popcorn, caramel sauce

Dairy, soya, gluten, egg.
- Vanilla and Raspberry cheesecake, with tasting of raspberry.

Gluten, dairy,
- Trio of Mini Chocolate Desserts, brownie, cheesecake, and profiterole

Gluten, dairy, egg, soya.
- Vanilla Yoghurt Panna Cotta, seasonal berries, strawberry gel, honeycomb.

Dairy,
- Pavlova, meringue, mascarpone, vanilla cream, seasonal berries, dark chocolate.

Dairy, egg, soya.