

Menu a la Carte

Starters

Soup of the Day

Warm Homemade Bread Roll

£5.95

Warm Tomato Consommè

Smoked Chicken and Pickled Vegetables

£6.10

Pan Fried Thai Flavoured Crab Cake

Sweet Chilli Salsa

£6.50

Home Made Ravioli

Ricotta and Morrel Sauce Vierge

£8.50

Trio of Starters

Pan Fried West Coast Scallop

Buttery Mash, Jus

Chilled Consommé

Tomato

Cured Salmon

Sweet Beetroot, Mustard

& Dill Dressing

£10.50

Mains

Pan Fried Cumbrian Beef Fillet

Beef Pudding, Black Truffle Mash

Madeira Sauce

£28.50

Fresh Tagliatelle Pasta

Saffron Leek and Goats Cheese Sauce

Confit Tomatoes

£19.50

Line Caught Seabass Fillet

Escabeche Vegetable

Sancerre Sauce

£26.50

Trilogy of Cumbrian Lamb

Lamb Cutlet

Flaked Lamb Shanks

Lamb Sweet Bread Beignet

Minted Jus

£25.00

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