



Appetizers

King Scallop

Satay- Cucumber- Toasted Sesame- Candied Cashew Nut

Goats Cheese

Salt Baked Beetroot- Blood Orange- Walnut- Spiced Gel

Rabbit

Poached Loin- Chorizo- Offal Fritter- Textures of Carrot- Hazelnuts

Salmon Mi-Cuit

Imam Biyaldi- Compressed Cucumber- Jelly- Crème Crue- Roast Cauliflower

Roasted Tomato Soup

Bocconcini- Confit Tomatoes- Basil Oil- Baby Basil- Basil Powder

Main Event

Herdwick Lamb

Roast Loin- Crisp Shoulder-Broccoli- Goats Curd- Roast Lamb Sauce

Wild Turbot

Pan-Fried- Queenie Scallops- Monks Beard- Roasted Butternut Squash

30 Day Dry Aged Beef

Sirloin- Oxtail & Cheek with Bone Marrow- Celeriac Puree- Confit Celeriac
Roscoff Onion- Red Wine Jus

Tasting of Rare Breed Pork

Fillet- Cheek- 48 hour cooked Belly- Black Pudding Fritter
Creamed Potato- Cider Jus

Spring Chicken

Poached & Roasted Breast- Braised Leg- Truffle Gnocchi- Butter Spinach- Wild Mushrooms
Cep Puree- Foie Gras Sauce



Vegetarian Options Available

Please ask our Restaurant Team for The Dish of The Day

Sweets and Pastries

“Exotic”

Coconut Rice Pudding- Mango Parfait- Passionfruit Gel- Guava Sorbet
Lychee- Mango Wafer

Yorkshire Rhubarb

Poached Rhubarb- Sorbet- Duck Egg Custard

Milk Chocolate

Delice- Banana Mousse- Peanut- Miso Caramel Ice Cream- Caramelised Popcorn

Turkish Fig

Tatin- Fig Carpaccio- Red Wine Fig- Liquorice Ice Cream

Cheese

A Selection of Cheeses- Fudges Crackers- House Made Chutney- Celery
Served on Honister Slate
£2.95 Supplement

Or £8.95 if taken as additional course before dessert

Fresh Cafetiere of Fair-Trade Coffee with Petit Fours are Served in the Lounge Areas