

BOOK A TABLE

BOOK A ROOM

3 Courses £67.00

STARTERS

Salt Baked Leek & Onion Tart, Pickled Girolles

Mackerel, Oyster Mayonnaise, Compressed Watermelon, Crab

Deep Fried Confit of Pork, Pickled Apple Puree, Baby Tomatoes

MAINS

Creedy Carver Duck Breast, Caramelised Artichoke & Orange Puree, Heritage Carrots, Saute Potatoes

Rump of Herdwick Lamb, Braised Lentils, Turnips Purée, Salsify

Pan Fried Cod, Broccoli Puree, Potato Gnocchi, Sweetcorn, Courgette, Shellfish Sauce

DESSERTS

Frangipane Sponge, Marinated Blackberries, Lemon Curd, Mint Ice Cream,

Dark Columbian Chocolate Mousse, Coffee Ice Cream, Clementine Sauce

Apple & Ginger Parfait, Cinnamon Ice Cream, Apple Caramel Sauce

Selection of British & French Cheeses, Biscuits, Grape Chutney

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Nespresso Coffee, Cappuccino, Latte, Espresso, Decaffeinated

Selection of Shibui Teas & Infusions

All with Cinnamon Doughnuts & Pierre Marcolini Chocolates – £6
