

Dinner Menu

To Start

Selection of Warm Artisan Bread, Chorizo Hummus, Oils and Balsamic Dressing £6.00

Tempura Homemade Black Pudding £7.95

Pickled Vegetables, Sweet Mustard Dressing

Blue Cheese Bavarois £8.50

Beetroot and Pomegranate Relish, Celery Leaf Salad, Candid Walnuts (v, gf)

Pan Fried Red Mullet £8.95

Warm Tartare Sauce, Samphire, Lemon Vinaigrette

Pan Seared Scallops £9.95 (£3.95 supp)

Chicken Skin Granola, Apple Cider Gel

Tabbouleh Bulgar Wheat £7.50 (Ve)

Parsley, Red Onion, Cherry Tomato, Cucumber, Mint, Olive Oil & Lemon

Homemade Soup of the Day (V) £7.00

Fresh Artisan Bread and Butter



For Mains

Blade of Beef £19.95

Root Vegetable Gratin, Seasonal Greens, Cow Heal Cracker, Shallot and Red Wine Jus

Pan Roasted Chicken £18.50

Wild Mushroom and Leek Barley Risotto, Crispy Chicken Skin, Chicken Stock

Salted Cod £18.95

Ribboned Vegetables, Vermicelli Noodles, Vietnamese Curry

100z Cumbrian Rib of Beef £27.95

Slow Cooked Tomato, Confit Mushroom, Crispy Red Onions, Hand Cut Chips
(£8.00 supplement for those on a dinner inclusive rate)

Smoked Cheese and Sage Dumplings £17.95

Roasted Squash, Toasted Pumpkin Seeds, Parmesan Crisp (v)

Rump of Lamb £19.95

Burnt Aubergine Puree, Broad Bean and Seasonal Greens, Anna Potato, Jus

Dinner Inclusive Guests include Starter, Main Course and Dessert and excludes Supplements and Tea, Coffee and Petit Fours

Please inform us of any dietary requirements