

RESTAURANT DINNER MENU

Our restaurant menu changes daily, but below you will find a sample dinner menu.

STARTERS

Truffled Jerusalem Artichoke Soup

Roasted Red Pepper & Tomato Soup

Balontine of Lake District Smoked Salmon

Herb Leaves, Shallots & Capers, Sweet Vanilla Oil

Salad of Lancashire Beetroot

Five Mile Town Goat Cheese, Leaves, Pine Nuts, Balsamic Beetroot Dressing

Local Pork Three Ways

Slow Roasted Belly, Pancetta, Apple, Honey Mustard Sauce

Home Smoked Gressingham Duck

Pineapple & Citrus Salad

MAIN COURSES

Butter Roasted Cumbrian Turkey

Pigs in Blankets, Roast & Mashed Potatoes, Apricot & Chestnut Stuffing, Seasonal Vegetables

Braised Daube of Beef

Mashed Potatoes, Beetroot & Horseradish, Carrot

Seared Scottish Salmon Fillet

Crushed New Potatoes, Spinach, Leek & Mushroom Fricassee

Haunch of Lyth Venison

Potato & Bacon Rosti, Red Cabbage, Celariac

Locally Shot Pheasant Breast

Fondant Potato, Roasted Winter Vegetables, Carrot Puree

Vegetable Strudel

Tomato Confit, Buttered Savoy Cabbage

DESSERTS

Banana & Chocolate Cheesecake

Chocolate Ice Cream

Our Own Recipe Sponge

Toffee Sauce, Vanilla Ice Cream

Strawberry & Vanilla Crème Brulee

Shortbread

Winter Spiced Fruit Crumble

Vanilla Ice Cream

Cheeses (*Supplement £5 or additional course £8.95*)

Oatcakes, Celery, Homemade Apple Chutney

Generous Portions of Quality British Cheese Blacksticks Blue, Colsten Basset Stilton Isle of Mull

Cheddar, Eden Valley Organic Brie

£29.95 per person – 3 courses

£23.95 per person – 2 courses