

5.

S T A R T E R

Warm root vegetable salad, chicory, juniper and Iberico Bellota ham

Copper Maran poached egg, wild mushrooms, brioche and truffle emulsion

Lake District beef tartare cannelloni, caramelised onion jam and foie gras sauce

Mallard duck rillettes, toasted brioche, pickled root vegetables and duck jus

Poached lobster, avocado, artichoke and hazelnut

New season celeriac salad, Granny Smith apple, Madeira emulsion and truffle jus

Orkney scallop, green courgette, Champagne

Cornish crab mayonnaise, cucumber and mint gazpacho, and sourdough croutons

M A I N S

Baby violet artichokes, new season potatoes, aged parmesan and apple (v)

Poached Hebridean halibut, cauliflower, tarragon, and mussel veloute

Roasted Cornish Cod, tomato and piquillo peppers, pomme purée, chorizo, langoustine bisque

Pan roasted seabass, delicata pumpkin, gnocchi, fennel and winter tomato

Roasted Goosnargh chicken breast, braised morel mushrooms, Roscoff onions and Madeira reduction

Herdwick lamb chop, carrot, green olive, sheep yoghurt, and lamb neck ragu

Josper grilled 28 day aged 220g Belted Galloway rib-eye steak, chips and mixed salad leaves

Josper grilled Cumbrian cote de boeuf on the bone 800g (for two to share), onion tarte tatin, root vegetable salad

S I D E S

Triple cooked chips (v)

Pomme purée (v)

Crushed new season potatoes (v)

Warm green kale (v)

Mixed salad leaves

Béarnaise sauce or Peppercorn sauce