

Starters

<i>Chef's Freshly Prepared Soup of the Day</i> <i>Ham & Red Lentil</i>	<i>£4.95*</i>
<i>Scallops & Pork</i> <i>Seared Scallops, Confit Pork Belly, Celeriac & Apple Puree With Pancetta</i>	<i>£7.95(£1.95)</i>
<i>Smoked Haddock</i> <i>With Welsh Rarebit, Poached Quails Egg, Sweet Red Onion & Tomato Chutney</i>	<i>£6.50*</i>
<i>Chicken Livers</i> <i>Pan Seared Liver, Melba Toast. With Homemade Green Apple & Sultana Chutney</i>	<i>£6.25*</i>
<i>Assiette of Root Vegetables</i> <i>Butternut Squash Fondant, Celeriac, Carrot, Swede, Confit Shallots and Crispy Sage</i>	<i>£6.50*</i>
<i>Carpaccio of Beef Fillet</i> <i>With Carrot Puree, Blue Winnow, Pickled Beetroot & Rocket</i>	<i>£7.95(£1.95)</i>
<i>Breast Of Pigeon</i> <i>With Beetroot Textures, Spinach & Red Wine Jus</i>	<i>£6.50*</i>

Chef's Homemade Complimentary Sorbet

All Guests on dinner inclusive packages can select from the Astringed items, or choose from the other dishes with a small supplement.*

Main Course

<i>Lakeland Fillet Steak</i> <i>With Confit Root Vegetables, Horseradish Mash & Jus</i>	<i>£25.00(£6.00)</i>
<i>Pan Fried Fillet of Hake</i> <i>With Braised Puy Lentils, Carrot Puree, Buttered Spinach & Red Wine Jus</i>	<i>£19.95(£2.00)</i>
<i>Pan Fried Salmon Fillet</i> <i>With Spring Onion Mash, Pak Choi & Salsa Verde</i>	<i>£17.50*</i>
<i>Wild Mushroom & Spinach Risotto</i> <i>With Parmesan & White Truffle Oil</i>	<i>£14.95*</i>
<i>Pork Cutlet Marinated in Smoked Paprika</i> <i>With Broad Beans, Panchetta and Cauliflower Puree</i>	<i>£17.50*</i>
<i>Chump of Lamb</i> <i>With Sage & Onion Mash & Provencale Vegetables</i>	<i>£20.50(£2.50)</i>
<i>Twice Baked Souffle of Bewcastle Cheese & Truffle</i> <i>With Tomato and Cucumber Salad</i>	<i>£15.95*</i>

On The Side

<i>Peppercorn Sauce</i>	<i>£2.25</i>	<i>Italian Green Salad with Dressing</i>	<i>£2.25</i>
<i>Hand Cut Chips</i>	<i>£2.25</i>	<i>Selection of Today's Vegetables</i>	<i>£2.25</i>
<i>Tomato, Basil & Red Onion Salad</i>	<i>£2.75</i>	<i>Minted New Potatoes</i>	<i>£2.25</i>

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Cheese Board

A Selection of Thornby Moor Cheeses

£6.95 (£2.00)

Thornby Moor Dairy at Crofton Hall (Thursby, Carlisle) is run by Carolyn & Leonie Fairbairn. Carolyn began making cheeses in 1979, using milk from goats, sheep & cows. Their milk is sourced from single herds to capture the essence of Cumbria in the flavours of the cheeses'.

*Served with Celery, Savoury Biscuits, Grapes & Handmade Local Chutney
Please see below for more details on each individual cheese*

Allerdale

A British style Goats Cheese with a moist friable texture and a clean, sweet almondy flavour. Matured in cloth for up to five months.

Cumberland Farmhouse

Every bit the traditional English cheese. Matured in cloth, it develops a full rounded flavour and a smooth buttery texture.

Cumberland Oak Smoked

Smoked over pure Cumbrian Oak in our own smoke house, a very popular cheese.

Blue Whinnow

A delicately Blued cheese with a supple body, good partnered with a dry sherry.

Bewcastle

A soft cow's milk curd, delicious with fresh herbs or soft fruit.

Or have it with

Cockburns Fine Ruby Port

£7.95 (£3.00)

Hints of Raspberry and damson, a youthful port with a voluptuous feel

Other Ports Available:

Cockburns Fine Tawny

£3.75 (50ml)

Cockburns LBV (2003)

£4.00 (50ml)

Cockburns Special Reserve

£4.10 (50ml)

Warres Otima 10yr Tawny

£4.50 (50ml)

Taylor's LBV (2003)

£7.75 (50ml)

Taylor's Quinta de Vargellas (1998)

£9.00 (50ml)

Please advise us of any food allergy information at point of ordering allowing us to make every effort to ensure your meal is as required

Desserts

<i>Assiette of Desserts</i> <i>Selection of Chefs Mini Desserts</i>	£8.95 (£2.50)
<i>Vanilla Pannacotta</i> <i>With Berry Compote</i>	£5.95*
<i>Valrhona Chocolate Torte</i> <i>With Raspberry Sorbet</i>	£6.50 (£1.50)
<i>Lemon & Orange Posset</i> <i>With Fresh Strawberries & Short Bread Crumbs</i>	£5.95*
<i>Textures of Apple</i> <i>Tart, Sorbet, Jelly & Puree</i>	£6.50 (£1.50)
<i>Winter Fruit Fool</i> <i>With Crumble & Vanilla Cream</i>	£5.95*

As all of our desserts are homemade & freshly prepared some dishes may take up to 20 minutes

Dessert Wine

Château Septy £3.00 (50ml)
Monbaillac-Bordeaux-France
This wine gives a wealth of intense sweet fruit, rich and impressive

Muscat De Beaumes.-De-Venise £4.00(50ml)
Domaine de Durban-Rhône-France
Rich but very elegant and stylish 'orange' Muscat. Very long flavours and fine balance.

Coffee & Tea

Served with Homemade Petit-Fours £2.50

Choose from a wide selection of Coffees and Teas

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