

# Starters

<i>Chef's Freshly Prepared Soup of the Day</i> <i>Butternut Squash &amp; Parmesan</i>	<i>£4.95*</i>
<i>Terrine of Chicken Livers, Mushroom &amp; Wood Pigeon</i> <i>£5.95(£1.95)</i> <i>With Sweet Potato Puree &amp; Apple</i>	
<i>Open Lasagne of Petit Ratatouille</i> <i>With a Basil Pesto</i>	<i>£5.95*</i>
<i>Smoked Goosenagh Duck Breast</i> <i>With Poached Pears &amp; Red Wine Reduction</i>	<i>£5.95(£1.75)</i>
<i>Smoked Mackerel Terrine</i> <i>With Cucumber Pickle and Roast Beetroot Puree</i>	<i>£5.95*</i>

## Chef's Complimentary Sorbet

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

# Main Course

## *Lamb Shank*

£18.95\*

*With Confit Root Vegetables, Sage & Onion Mash & Rosemary Jus*

## *Seared Duck Breast*

£18.50 (£2.50)

*With Confit Leg, Fondant Potato, Pea Puree & Cardamom Jus*

## *Goosnargh Chicken Breast*

£17.95\*

*With Celeriac Puree, Broad Beans, Wild Mushrooms & Cummin Jus*

## *Fillet of Black Bream*

£18.25 (£2.50)

*With wilted greens & Brown Shrimp Risotto*

## *Pan Fried Salmon Fillet*

£16.95\*

*With Spring Onion Mash, Buttered Pak Choi & Basil Oil*

## *Sun Dried Tomato, Spinach & Basil Risotto*

£14.95\*

## On The Side

*Peppercorn Sauce*

£2.25

*Italian Green Salad with Dressing* £2.25

*Hand Cut Chips*

£2.25

*Selection of Today's Vegetables* £2.25

*Tomato, Basil & Red Onion Salad*

£2.75

*Minted New Potatoes*

£2.25

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# Desserts

## *Valrhona Chocolate Fondant*

*£5.75 (£1.75)*

*With A Mixed Berry Sorbet (This will take 20 mins to Prepare)*

## *Espresso Crème Brule*

*£5.50\**

*With Homemade marshmallow and biscotti Biscuit*

## *Warm Bread & Butter Pudding*

*£5.25\**

*With Orange Compote, Mango Coulis & Crème Anglaise*

## *Assiette of This Evening's Desserts*

*£7.95\**

*(Please note there will be a 20 minute wait for this dessert)*

## *Glazed Apple Tart*

*£5.75\**

*With Vanilla Ice Cream*

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

## Dessert Wine

*Concha Y Toro Late harvest Sauvignon Chile*

*£2.00*

*(50ml)*

*A golden yellow sweet wine with complex notes of ripe figs, peaches and pappas and a refreshing acidity*

*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*

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# Cheese Board

*A Selection of Thornby Moor Cheeses*  
(£2.00)

£6.95

*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**  
(£3.00)

£7.95

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

## Coffee & Tea

*Served with Homemade Petit-Fours*

£2.50

*Choose from a wide selection of Coffees and Teas*

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