



Conservatory Menu

Braised Pigs Cheek

Parsnips Gnocchi, Sage, Red Onion & Red Wine Jus

Goats Cheese Mousse

Candied Walnuts, Raspberry Textures and Baby Toffee Apple

Pan Roasted Scallops

Cauliflower, Asparagus, Blood Orange, and Yuzu Gel, Champagne Foam & Pickled Cucumber

Mackerel Ceviche

Pea and Mint Consume, Pickled Radish, Tomato and Caper Berry Salsa

Heritage Tomato & Mozzarella Salad

Lovage Pesto and Spiced Gazpacho

Cannon of Lakeland Sirloin

Seared Foie Gras, Roasted Beets, Hispi Cabbage, Potato Galet, Salt Beef Faggot & Port Reduction

Lamb Duo

Lakeland Lamb Rack, Roasted Shallots, Celeriac Purée, Mint Oil, Caramelised Pistachio Crumble, Confit Leg Hash, Red Current and Rioja Jus

Goosna Duck

Pan Roasted Breast of Duck, Confit Leg Press, Asparagus, Squash Dauphinoise, Maple Glazed Carrots, Plum and Port Reduction.

Mushroom Textures

Open Wild Mushroom Ravioli, Seared Morel Mushrooms, Roasted Squash, Saffron Potatoes, Asparagus Enoki Mushroom Tea, Mushroom Powder

Pan Roasted Hake

Broad Beans, Crab Crushed Jersey Royals, Caper Berry, Caviar, Lemon Grass Velouté

Deconstructed Wagon Wheel

Marshmallow, Chocolate, Biscuit, Raspberry Sorbet Salted Caramel

Orange and Saffron Mousse

White Chocolate, Textures of Raspberry

Sticky Banoffee Pudding

Butterscotch Sauce & Banana Ice Cream

Chocolate Tiramisu Parfait

Marsala Gel, White Chocolate Ice Cream

Local Cumbrian Cheeses

Celery, Grapes, Homemade Apple Chutney & Savoury Biscuits

2 Courses - £32.00

3 Courses - £38.00