



BRAISED PIGS CHEEK

Parsnips Gnocchi, Sage, Red Onion & Red Wine Jus

GOATS CHEESE MOUSSE

Candied Walnuts, Raspberry Textures and Baby Toffee Apple (V/GF)

PAN ROASTED SCALLOPS

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

MACKEREL CEVICHE

Pea and Mint Consume, Pickled Radish, Tomato and Caper Berry Salsa (GF)

HERITAGE TOMATO & MOZZARELLA SALAD

Lovage Pesto and Spiced Gazpacho (V/GF)

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CANNON OF LAKELAND SIRLOIN

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

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 (GF)

MUSHROOM TEXTURES

Open Wild Mushroom Ravioli, Scared Morel Mushrooms, Roasted Squash,
Saffron Potatoes, Asparagus Enoki Mushroom Tea, Mushroom Powder (V)

PAN ROASTED HAKE

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

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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 (GF)

LOCAL CUMBRIAN CHEESES

Celery, Grapes, Homemade Apple Chutney & Savoury Biscuits

2 COURSES £32.00 • 3 COURSES £38.00

If you have any dietary requirements, please speak to your server

CONSERVATORY