



**CRAB AND AVOCADO £12**

Hand Picked White Crab Meat, Avocado Puree, Lime Mayonnaise,  
Tomato and Grapefruit

**BRAISED OX CHEEK £11**

Spiced Squash Velouté, Toasted Seeds and Nuts

**PAN ROASTED SCALLOPS £12**

Celeriac Puree, Black Pudding and Apple

**BAKED BRIE £11**

Honey Figs, Candy Nuts and Melba Toast

**VEGAN BAO BUN £9.50**

Pulled Jackfruit, Carrots, Spring Onion, Nuts, Fresh Herbs and Siracha



**CONFIT OF DUCK LEG £21**

Dauphinoise Potatoes, Green Beans, Carrots and Red Wine Jus

**DUO OF VENISON £23.50**

Seared Loin, Braised Shoulder, Pomme Puree, Wild Mushrooms,  
Venison and Berry Reduction

**SEARED HALIBUT £24**

Saffron Turned Potatoes, Tenderstem Broccoli, Baby Spinach,  
Classic Lemon Beurre Blanc and Herb Oil

**PARISIAN GNOCCHI £19**

Spinach Choux Gnoch, Pan fried with Squash, Spinach,  
Pine Nuts, Fresh Parmesan and Herbs

**ROAST CAULIFLOWER £19**

Cous Cous, Pomegranate, Pine nuts, Vegan Cheese and Herb Dressing

**RUMP OF CUMBRIAN LAMB £24**

Spiced Cous Cous, Baby Spinach, Crumbled Feta, Lamb jus



**DARK CHOCOLATE FONDANT £9**

Textures of Pistachio, Pistachio Ice Cream

**APPLE CRUMBLE SOUFFLE £9**

Apple and Cinnamon Compote, Crumble Topping, Cinnamon Sugar  
and Vanilla Ice Cream

**LEMON PANNA COTTA £9**

Winter Berries, Meringue, Coulis and Candied Lemon

**VANILLA AND EXOTIC FRUIT TART (VEGAN) £9**

Vanilla, Mango and Pineapple Salsa, Nut and Biscuit Crumb and  
Mango and Lime Sorbet

**CHEFS SELECTION OF LOCAL CUMBRIAN CHEESES £13**

Grapes, Preserves & Savoury Biscuit

**SIDES £5** Buttered Seasonal Veg, Pomme Puree, Parmesan and Truffle fries

**3 COURSES £39.50**

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

CONSERVATORY