Evening Menu

Appetizers

Marinated olives {V} 3.50

Artisan bread with olives, houmous and flavoured butter {V} 6.50

Starters

Spiced roast parsnip soup, homemade bread {V} 5.00

Home smoked duck breast, rhubarb, swiss chard, croutons 7.50

Glazed pork cheeks, carrots, black pudding, carrot puree, yoghurt dressing 7.50

Wood pigeon breast, beetroot, blackberry, crispy spring roll 7.50

White crab salad, cucumber, quince jelly, elderberries and dill dressing 8.50

Salmon and haddock fishcake, sorrel dressing, samphire 7.50

Chestnut mushroom arancini, Eden smokie cheese, pickled pear {V} 6.50

Jerusalem artichoke, roast parsnip, sweet potato, pearl barley, ramson capers,

hazelnut {Vg} 6.50

Mains

Salt-aged ribeye, portobello mushrooms, triple cooked chips, peppercorn sauce,

roast tomato 22.50

Braised beef feather blade, horseradish creamed potato, butternut squash puree,

crispy shallot 19.50

Cumbrian fell bred lamb, braised shoulder croquettes, purple carrot, sprout tops,

thyme jus 19.50

Pork tenderloin, white cabbage choucroute, home-made black pudding, potato rosti,

smoked beetroot ketchup 18.00

Traditional butter roasted turkey, chipolatas wrapped in bacon, duck fat roast potatoes,

seasonal vegetables, turkey jus 16.50

Chalk stream trout, broccoli, tapioca crisp, potato cooked in chicken butter, sesame oil 17.00

Beer battered haddock, chunky chips, crushed peas and tartar sauce 14.50

Wild mushroom risotto, truffle emulsion, toasted chestnut {V} 14.50

Maple glazed pumpkin, roast carrots, smoked beetroot ketchup, tarragon crisps {Vg} 14.50

Sides

Triple cooked chips 3.50

French fries 3.50

Truffle & parmesan triple cooked chips 5.00

Horseradish creamed potatoes 3.50

Maple glazed pumpkin 3.50

Roast carrot and fennel 3.50

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.