

## STARTERS

RUBY PORT & ORANGE DUCK LIVER PARFAIT (GF AVAILABLE)  
toasted all butter brioche, house chutney

HADDOCK & DILL FISHCAKES  
smoked cheese velouté, soft poached hens' egg

APPLEBY GOATS CHEESE CURD (V/GF)  
charred Tender stem Broccoli, quince jelly, hazelnut, pickled pear

WILD MUSHROOM ARANCINI BALLS (VG)  
wholegrain mustard cream, crispy leeks

LEEK & POTATO SOUP (V)

## MAINS

DUO OF LAKES FREE RANGE CHICKEN  
chicken breast, confit chicken leg & wild mushroom croquette, creamy mash,  
chicken & tarragon jus

28 DAY DRY AGED ROAST SIRLOIN OF BEEF  
Yorkshire pudding, duck fat roast potato & red wine shallot gravy

SEARED WILD SEABASS FILLET (GF)  
crushed baby new potatoes, asparagus, buttered spinach, lemon & caper butter

ROASTED POTATO GNOCCHI (VG/GF)  
braised fennel, sun blushed tomatoes, basil pesto

WILD MUSHROOM, SWEET POTATO & SPINACH STRUDEL (VG)  
tomato & basil sauce, toasted walnuts

## DESSERTS

SEASONAL BERRIES & WHITE CHOCOLATE PAVLOVA (GF)  
poached seasonal berries, toasted pistachios

LEMON BRÛLÉE TART  
macerated raspberries, mint & lime mascarpone creme

STICKY TOFFEE PUDDING (GF AVAILABLE)  
butterscotch sauce, vanilla ice cream

DARK CHOCOLATE & ORANGE DELICE (VG/GF)  
orange sorbet

CHEESE & BISCUITS  
oat biscuits, chutney, quince jelly, grapes, celery

3 course plus tea/coffee £30.95 per person

2 course plus tea/coffee £27.95 per person