

THE BEGINNING

SOUP OF THE DAY

SERVED WITH HOMEMADE FOCCACIA

HAM HOCK TERRINE

MUSTARD AND SWEET PEA HAM HOCK, PICCALLILI, SALAD LEAF AND TOASTED SOURDOUGH 412KCAL

CREAMY GARLIC MUSHROOMS

BUTTON MUSHROOMS IN A CREAMY GARLIC WHITE WINE SAUCE SERVED WITH TOASTED SOURDOUGH 450KCAL

PRAWN & AVOCADO

NORTH ATLANTIC PRAWNS , AVOCADO , MARIE ROSE , DILL SALAD & LEMON 353KCAL

THE MIDDLE

SALMON FILLET

WITH CRISPY GARLIC NEW POTATOES, PESTO, CHERRY TOMATOES, ROCKET & CORIANDER OIL 700KCAL

CUMBRIAN SAUSAGE SWIRL

CUMBERLAND SAUSAGE SWIRL, MASHED POTATO, FINE GREEN BEANS, KALE, CRISPY ONIONS SERVED WITH A RED WINE ONION GRAVY 525KCAL

CHICKEN SUPREME

SUPRMEME CHICKEN BREAST, WITH A RICH CHORIZO AND CANNELLINI BEAN STEW, TENDERSTEM BROCCOLI & KALE 534KCAL

BUTTERNUT SQUASH

BUTTERNUT SQUASH, SPINACH CURRY WITH FLUFFY RICE, POPPADOM & MANGO CHUTNEY 761KCAL

THE END

LIMONCELLO FOOL

CRUSHED MERINGUE, HOMEMADE LEMOND CURD, CHANTILLY CREAM & BERRY COULIS SERVED WITH A LEMON SHORTBREAD CRUMB 505KCAL

APPLE & CINNAMON CRUMBLE

HOMEMADE APPLE & CINNAMON CRUMBLE WITH LUXURIOUS CUSTARD 655KCAL

CHOCOLATE TORTE

RICH DARK CHOCOLATE TORTE, ESPRESSO CHANTILLY CREAM & STRAWBERRY COULIS VEGAN OPTION AVAILABLE. 672KCAL

FOOD ALLERGENS & INTOLERANCES

IF YOU HAVE AN ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE SPEAK TO A MEMBER OF THE HOSPITALITY TEAM .

THANK YOU!