

# PRIVATE DINING & EVENT MENUS

## BREAKFAST

£22 per person

Selection of Homemade Pastries

Fresh Fruit Skewer

Filter Coffee or a Selection of Teas

Glass of Fresh Juice

---

Bacon or Sausage Breakfast Sandwich

*or*

Eggs Benedict or Eggs Florentine

*or*

Crushed Avocado & Poached Egg on Toast

chilli, mixed seeds, cashew nuts

*or*

Toasted Bagel & Cream Cheese

smoked salmon, red onion, capers

## BREAKFAST CANAPES

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

## SWEET

Fresh Fruit Skewer

Superfood Granola, Greek Yoghurt & Honey

Mini Berry Pancake, maple syrup

Mini Belgian Waffle, banana compote

## SAVOURY

Mini Bacon & Scrambled Egg Muffin

Mini Sausage Sandwich

Mrs Brown's Black Pudding on toast

Scottish Oak Smoked Salmon Bagel Bite

Scrambled Egg, Tomato & Watercress Muffin

Tomato & Cheese Croissant

Crushed Avocado on toast

## DRINKS

Glass of Champagne £9.5

Bloody Mary £9 Virgin Mary £3.5

Milk Shakes £5.5

Jug of Freshly Squeezed Juice £15

Jug of Vanilla & Mixed Berry Smoothie £20

---

## MENU 1 £37.5

---

### STARTERS

Pork Terrine  
bacon, sourdough, cox apple chutney

Spicy Crab Cake  
cucumber & chilli relish

Seasonal Soup  
crusty bread (v)

### MAINS

Chicken Schnitzel  
smoked aubergine purée, fermented vegetables,  
walnut cream dressing

Pan-Fried Pollock  
salt cod croquette, fennel & orange  
salad, pickled baby fennel

Truffled Tagliatelle  
wild mushrooms, parmesan, truffle oil (v)

### DESSERTS

Dark Chocolate Mousse Profiteroles  
almonds

Dark Treacle Sponge  
condensed milk, ginger bread, orange syrup,  
golden syrup ice cream

Daily Selection of Homemade  
Ice Cream & Sorbet

---

## MENU 2 £45

---

### STARTERS

Steak Tartare  
egg, sourdough

Pickled Cornish Mackerel  
kohlrabi crab remoulade, apples

Homemade Ricotta  
pepper relish, balsamic, basil, sourdough (v)

### MAINS

225g Cumbrian Rib Eye Steak  
béarnaise or peppercorn sauce

Cornish Skate Wing  
dill mash potato, braised squid, caper,  
raisin & lemon sauce

Wild Mushroom Risotto  
truffle, parmesan (v)

### DESSERTS

Chocolate & Peanut Butter Fondant  
vanilla ice cream

Dark Treacle Sponge  
condensed milk, ginger bread, orange syrup,  
golden syrup ice cream

Mrs Beeton's Snow Eggs  
honeycomb, blackcurrants, vanilla  
custard, toasted almonds

**SIDES ALL £4:** Spring Onion Mashed Potato • Triple Cooked Chips • Seasonal Greens • Green Salad

**BRITISH CHEESES:** In place of dessert, £3 supplement Additional Course £10

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.  
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

---

## SHARING MENU

---

*Served family style in large sharing plates*

£55 per person

### STARTERS

Meat & Fish Sharing Board

Foie gras parfait, pork rillettes, smoked duck, Bayonne ham, rosette salami, crab cake, smoked salmon, pickled mackerel, gherkins, squid, radish & watercress salad

### MAINS

Seven Hour Confit Herdwick Lamb

mashed potato, balsamic onions

or

600g Chateaubriand Steak

béarnaise & peppercorn sauce, triple cooked chips

Fish Pie

seasonal market fish, mussels, leeks, herb crust

or

Seasonal Market Fish

green beans, new potatoes

### PUDDINGS

Dark Treacle Sponge

condensed milk, ginger bread, orange syrup, golden syrup ice cream

Pineapple Upside Down Cake

pineapple sorbet

### VEGETARIAN OPTIONS

Vegetarian options are available upon request

– prices may vary & portions will be served individually rather than sharing style

## SHARING PLATES

*Plates are based on 6 to 8 people*

- Charcuterie board £27
- Cheese Straws £16
- Big Chips £7.5  
parmesan & truffle mayonnaise
- Selection of Vegetarian Tarts £12.5
- Welsh Rarebit £18
- Lancashire cheddar, stout
- Cheeseboard £28  
seasonal chutney

## PRE-DINNER CANAPES

*Choice of 4, £8 per person / Choice of 6, £10 per person*

### COLD

- Chicken Liver & Foie Gras Parfait  
brioche
- Dill Cured Salmon  
soda bread
- Homemade Ricotta  
dried herbs, toast

### WARM

- 7 hour Lamb Croquette
- Mushroom & Gruyere Tarts
- Basil Muffin  
mascarpone & sundried tomatoes

## SUBSTANTIAL CANAPES

*Choice of 4, £10 per person / Choice of 6, £15 per person  
Choice of 8, £19 per person*

### COLD

- Steak Tartare  
sourdough toast
- Chicken Liver & Foie Gras Parfait  
brioche
- Dill Cured Salmon  
soda bread
- Homemade Ricotta  
pepper relish, balsamic, basil, sourdough

### WARM

- Mini Cheese Burgers
- 7 Hour Lamb Croquettes
- Spicy Crab Cake  
cucumber & chilli salsa
- Goujons of Sole  
tartare sauce
- Basil Muffin  
mascarpone & sundried tomatoes

### SWEET

- Pistachio Madeleine
- Mini Berry Brulee
- Burnt Lemon Tarts
- Mini Chocolate Brownie

---

## AFTERNOON TEA

---

Regular Afternoon Tea £20 per person

To include a glass of Champagne Irroy £29.5 per person

Includes a choice of tea or coffee

Selection of freshly prepared Sandwiches

Smoked Salmon, crème fraiche

Roast Beef, horseradish cream

Cucumber, cream cheese, mint

Selection of freshly baked, Homemade Cakes & Scones

Fruit Scones, clotted cream, strawberry jam

Carrot Cake

Chocolate & Peanut Butter Brownie

Sticky Toffee Pudding