

PRIVATE DINING & EVENT MENUS

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