

# PRIVATE DINING & EVENT MENUS

## MENU 1 £39.5

### STARTERS

Chicken Liver & Foie Gras Parfait  
brioche, chutney, cornichons

Treacle Cured Salmon  
beetroot yoghurt, pickled cucumber, dill

Spiced Squash & Carrot Soup  
za'atar, sweet potato crisps (v)

### MAINS

Grilled Herdwick Lamb Leg Steak  
orange & bulgur wheat salad, almonds, lamb jus

Smoked Cornish Haddock  
sweet potato & cauliflower chowder,  
pickled raisins, shiitake mushrooms

Squash, Shiitake Mushroom & Kale Salad  
coconut & cashew dressing (v)

### DESSERTS

Blackberry & Pear Crumble  
custard

Chocolate Eclair

Daily Selection of Homemade  
Ice Cream & Sorbet

## MENU 2 £45

### STARTERS

Steak Tartare  
egg, sourdough

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Homemade Ricotta  
dried herbs, balsamic (v)

### MAINS

225g Cumbrian Rump Steak  
whipped béarnaise butter & crispy shallot crust

Roast Fillet of Cornish Cod  
white bean & chorizo casserole

Winter Green Risotto  
kale, spinach, Ticklemore goats cheese (v)

### DESSERTS

Pineapple Tarte Tatin  
stem ginger ice cream

Chocolate & Peanut Butter Marquise  
salted caramel ice cream, peanut brittle

Daily Selection of Homemade  
Ice Cream & Sorbet

**SIDES ALL £4:** Triple Cooked Chips • Spring Onion Mashed Potato  
Buttered Winter Cabbage • Rocket Salad, balsamic, parmesan • Roasted Squash, honey, pumpkin seeds  
Cauliflower Cheese • Buttered Green Beans

**BRITISH CHEESES:** In place of dessert, £3 supplement Additional Course £11

*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*

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## SHARING MENU

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*Served family style in large sharing plates*  
£55 per person

### STARTERS

Meat & Fish Sharing Board  
foie gras parfait, parma ham, confit duck,  
salami, crab cake, cured salmon

### MAINS

650g Cumbrian Chateaubriand  
béarnaise & peppercorn sauce, triple cooked chips  
and  
Seasonal Market Fish  
green beans, new potatoes

### PUDDINGS

Chocolate & Peanut Butter Marquise  
salted caramel ice cream, peanut brittle

Blackberry & Pear Crumble  
custard

### 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

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney, biscuits

## PRE-DINNER CANAPES

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

### COLD

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

### 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, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

### WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

### SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

# WINTER WINE PACKAGES

*For your event, pick your wines from our a la carte wine list or enhance your experience by choosing one of the packages below. Prices are based on 1 glass of each wine per person. Packages must apply to the whole group and cannot be mixed.*

## SEASONAL FAVOURITES £32

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Chardonnay 'Cuvee Alexandre', Casa Lapostolle, Casablanca Valley, Chile '13 (175ml)  
Grenache Blend, Côtes du Rhône, Domaine de La Guicharde 'Cuvée Léon', Rhône Valley, France '15 (175ml)

## A DUSTING OF FRANCE £35

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Chardonnay, Petit Chablis, Domaine des Hates, Burgundy, France '14 (175ml)  
Merlot Blend, Château Croix de Rambeau, Lussac St Emilion, Bordeaux, France '12 (175ml)

## THE WINTER PACKAGE £45

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Sauvignon Blanc, Sancerre, Sylvain Bailly 'La Galette', Loire Valley, France '15 (175ml)  
Tempranillo Blend, Rioja, Bodegas López de Heredia 'Viña Cubillo Tinto Crianza', Spain '08 (175ml)  
Ruby Reserva Port, Quinta do Passadouro, Portugal NV (75ml)

