
MENU 1 £39.5

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Burrata
orange dressing, walnuts, herbs,
mixed seed cracker

Chilled Pea Soup
fresh peas, lemon, crème fraiche, olives (v)

MAINS

Roast Breast of Duck
shiitake mushroom risotto

Fish & Chips
crushed peas, tartare sauce, lemon

Courgette Dukkah, Fennel & Turmeric Salad
turmeric & saffron dressing (v)

DESSERTS

Dark Chocolate Mousse Profiteroles
almonds

Iced Raspberry Parfait
honeycomb, mango sorbet, pistachio

Daily Selection of Homemade
Ice Cream & Sorbet

MENU 2 £45

STARTERS

Steak Tartare
egg, sourdough

Heritage Tomato Salad
balsamic, rocket (v)

Spicy Crab Cake
cucumber & chilli relish

MAINS

225g Cumbrian Rump Steak
béarnaise or peppercorn sauce

Roast Fillet of Sea Bream
braised chicory & heritage tomato salad, olives

Curried Carrot Risotto
fermented carrots (v)

DESSERTS

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

Iced Raspberry Parfait
honeycomb, mango sorbet, pistachio

Daily Selection of Homemade
Ice Cream & Sorbet

SIDES ALL £4: Spring Onion Mashed Potato • Triple Cooked Chips • Jersey Buttered New Potatoes
Grilled Caraway Courgettes • Rocket Salad, balsamic • Heritage Tomato Salad

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

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
foie gras parfait, Parma ham, salami, crab cake, smoked salmon

MAINS

Seven Hour Confit Herdwick Lamb
mashed potato, balsamic onions
or
700g Scottish Cote de Boeuf
béarnaise & peppercorn sauce, triple cooked chips
or
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

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

Peach Melba Sundae

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style.

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.

SUMMER OF WINE £28

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Sauvignon Blanc 'Reserva' Pionero Morande, Casablanca Valley, Chile '16 (175ml)
Pinot Noir, Leap in the Dark, Hawkes Bay, New Zealand '15 (175ml)

A TASTE OF THE MEDITERRANEAN £32

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc Roussillon, France '16 (175ml)
Sangiovese Blend, Chianti Classico Peppoli, 'Single Vineyard', Antinori, Tuscany, Italy '14 (175ml)

FROM THE FRENCH VINEYARD £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)

GASTRONOMIC £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)
Château Partarrieu, Sauternes, Bordeaux, France '14 (75ml)