

# PRIVATE DINING & EVENT MENUS

## MENU 1 £39.5

### STARTERS

Chicken Liver & Foie Gras Parfait  
brioche, granola, fruit purée

Salt Cod Brandade  
pickled cucumber, dill oil, crispy skin

Homemade Ricotta  
pink radish, gremolata, lemon (v)

### MAINS

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

Roast Shetland Salmon  
cous cous, chorizo, squid, clams, mussels,  
saffron sauce

Roast Cauliflower with Chickpea Tagine (v)

### DESSERTS

Baked Rhubarb Pie  
vanilla ice cream

Chocolate Mousse  
honeycomb, lime granite, lime jelly

Daily Selection of Homemade  
Ice Cream & Sorbet

## MENU 2 £45

### STARTERS

Steak Tartare  
black garlic mayo, turnips, puffed rice,  
mustard seeds

Spicy Devonshire Crab Cake  
cucumber & quinoa salsa

Salt Baked Heritage Carrot Salad  
orange yoghurt, frisée salad, oranges (v)

### MAINS

Roast Topside of Lamb  
Lyonnaise potatoes, hispi cabbage, peas,  
rosemary sauce

Poached Cornish Plaice  
Broccoli, foraged sea vegetables, hazelnuts,  
chive butter sauce

Spring Pea Risotto  
garlic puree, Ticklemore cheese, mint oil (v)

### DESSERTS

Mango Mousse  
tapioca, coconut sorbet, mango

Crème Caramel  
honey ice cream, honey jelly  
Daily Selection of Homemade  
Ice Cream & Sorbet

**SIDES ALL £4:** Triple Cooked Chips • Spring Onion Mashed Potato  
Seasonal Vegetables • Rocket Salad, balsamic, parmesan • Broccoli with wild garlic  
Green Beans • Roast Heritage Carrots

**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  
Cod brandade, mini crab cakes, duck,  
salami, foie gras parfait, toast

### MAINS

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

### PUDDINGS

Baked Rhubarb Pie  
vanilla ice cream  
  
Chocolate Mousse  
honeycomb, lime granite, lime jelly

### VEGETARIAN OPTIONS

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

# BREAKFAST & LIGHTER LUNCH MENUS

## BREAKFAST

£10.00

Fresh Pastries  
Fresh Fruit Juices  
Choice of Tea or Coffee

£15.00

Fresh Pastries  
Bacon  
Sausage  
Eggs  
Beans  
Fresh Fruit Juices  
Choice of Tea or Coffee

## LUNCH

£10.00

Selection of Sandwiches or Baguettes  
Choice of Pipers Crisps  
Choice of Tea or Coffee

£14.00

Selection of Sandwiches & Baguettes  
Choice of Pipers Crisps  
Fresh Fruit  
Homemade Cake  
Choice of Tea or Coffee

£18.00

Selection of Sandwiches & Baguettes  
Triple Cooked Chips  
Salad  
Homemade Cake  
Fresh Fruit Juice  
Choice of Tea or Coffee

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## 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

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## PRE-DINNER CANAPES

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

### COLD

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

### WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

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## 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

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