

# DINNER MENU

£42.00 per person

## ▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Now you can enjoy our finest wines without having to purchase the whole bottle. Explore the world of premium wines at accessible prices. Start exploring food pairing - open up the possibilities and make exciting choices. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Selection of homemade breads

Amuse bouche

## APPETISERS

### Pan Fried Breast of Partridge

pickled woodland mushrooms, pearl barley, baby corn

▼ 125ml Hamilton Russell Chardonnay, S.Africa 2015 £7.80

### Whitehaven Crab Salad

coriander emulsion, lemongrass, coconut, leeks in ginger vinaigrette

### Veloute Of Jerusalem Artichokes

chicken wings, pancetta, smoked garlic

125ml Louis Roederer Brut Premier NV Champagne, France £11.00

### Seared Mackerel Fillet

pickled green lentils, apple, mustards, horseradish gelee

### Mustard Panna Cotta

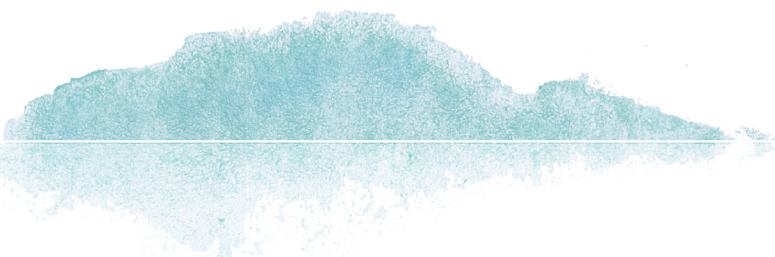
heritage beetroot, goats cheese honeycomb, rye crispbread.

▼ 125ml Cotes de Provence Cuvee des Lices, France 2014 £5.50

### Soup of the day

traditional accompaniments

Allergen Information - we really want you to enjoy your meal with us -  
if you'd like information about ingredients in any dish, please ask and we'll happily provide it



## MAIN COURSE

### Ribeye of English Beef

Wild mushroom fricassee, bone marrow, horseradish,  
Anna potato, red wine vinegar

### Breast of Barbary Duck

heirloom carrots, celeriac, poached pear,  
baby turnip, port sauce

✓ 125ml Amarone della Valpolicella Classico Italy 2013 £9.25

### Poached and Roasted English Pheasant

butternut squash, wild rice, burnt leek,  
leg croquette, oat crumble

### Saddle of Cumbrian Venison

pickled blackberries, swede, baby beetroot,  
cumin potatoes, kale, parsnip crumble

✓ 125ml Chateau de Pez France 2014 £11.95

### Pan Fried Turbot

fennel bon bon, salsify, baby leeks,  
tiger prawns, sea rosemary

✓ 125ml Pouilly Fuisse Domaine Trouillet France 2014 £7.70

### Red Lentil Dahl

baby spinach, barista, coriander shoots, masala

✓ 125ml Hamilton Russell Chardonnay, S.Africa 2015 £7.80

## SIDE ORDERS

ALL PRICED AT £3.75 EACH

Buttered Kale

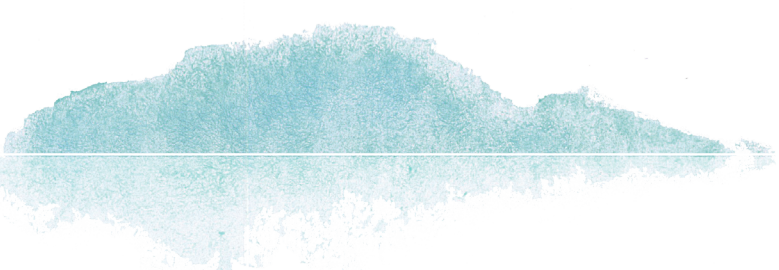
New Potatoes

thyme butter

Rocket and Parmesan Salad

Glazed Carrots

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## TO FINISH

### "Apple"

poached apple, caramelised apple purée, apple pearls,  
pickled apple, cider sabayon, sorrel

### Earl Grey Crème Brûlée

honey roasted figs, honey pearls,  
pistachio crumb, crispy milk

### Slow Roast Pear

red wine tapioca , chestnut,  
red wine jelly, pear crisps

### Blackberry Chocolate Fondant

blackberry and cassis gel, rosemary poached blackberries,  
honeycomb, rosemary foam

### Chocolate Mousse

plum, star anise, caramelised white chocolate,  
candid hazelnuts, plum and Pernod sauce

DESSERT WINE IS AVAILABLE TO ACCOMPANY YOUR FINAL COURSE;

### Château Loupiac Gaudiet, Loupiac - France 2011

A beautiful gold colour with notes of passion fruit, dry apricots and honey.

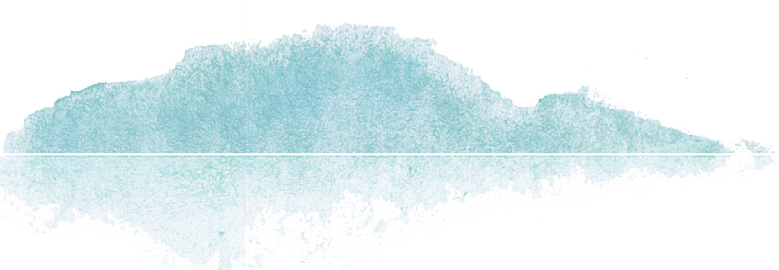
The taste is a delicious combination of crisp and fresh fruit.

£6.90 per 125ml Glass or £20.50 half bottle

Tea or Coffee £4.30

Liqueur Coffee £6.70

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# CHEESE SELECTION

CAN BE TAKEN AS AN EXTRA COURSE FOR £6.50

## Ribblesdale Sheep Cheese

Nutty, buttery and almost fudge like texture. This cheese is matured for around 12 months age. The cheese is made in the manchelo style, ensuring plenty of flavour. Hand waxed in red.

## Kidderton Ash

Soft goats cheese rolled in ash. Produced entirely by hand, it has a creamy nutty flavour and a soft delicate texture

## Wensleydale

Yorkshires most famous cheese originally from the Northern dales based on the Cistercian Abbeys of Fountains, Rivaulx and Jervaulx. Brilliant white fresh and crumbly with a soft honeyed edge.

## Blacksticks Blue

Blacksticks Blue is a unique British classic, handmade by Butler's at Inglewhite Dairy in rural Lancashire. This soft, blue veined cheese has a delicious creamy smooth, yet tangy taste.

quince jelly, crisp breads, house chutney, grapes,  
celery and smoked butter.

Complement your cheese course with a choice of our ports;

Cockburn's Special Reserve, NV	£5.00
Sandeman Vintage 1985	£10.00
Dow's Vintage 1985	£12.00
Fonseca Vintage 1985	£14.50

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