

## **STARTER**

Griddled Fillet of Red Mullet, Garlic Puree, Red Wine,  
Croustade of Crottin Chavignol and Confit Tomatoes

Searred Hand Dived Scallops, Celeriac and Apple

Poached Native Lobster Tail, Cauliflower Purée, Lobster Butter Sauce  
(£20 supplement)

Searred Foie Gras, Caramelised Pear, Ginger and Ginger Bread Crumb

Roast Breasts and Confit Legs of Quail, Caramelised Orange Purée  
Cob Nuts and Crispy Shallots

## **MAIN COURSE**

Griddled Fillet of Seabass, Bouillabasse Sauce, Warm Potato  
Saffron and Garlic Espuma

Griddled Fillet of Turbot, Char Grilled Trevisse, Fricassee of Cepas and Artichokes  
(£10 supplement)

Saddle of Venison, Slow Cooked Shoulder, Quince Confit with Juniper

Best End of Lune Valley Lamb, Braised Onion Boulanger,  
Braised Turnips and Thyme Jus

Assiette of Cumbrian Outdoor Pork, Caramelised Apple, Celery and Sage

2 Course Menu £65

3 Course Menu £75

*Please advise us of any allergies or dietary requirements  
A minimum of two courses will be charged per person*

*A discretionary service charge of 12.5% will be added to your bill.  
All prices include VAT*