



DINNER MENU

Starters

Cheese Mousse

Goats Cheese and Wasabi Mousse, Raspberry Vinegar,
Confit Beetroot, Walnut Crunch, Herbs and Flowers

Ham Hock

Ham Hock and Truffle Press, Cauliflower Cream,
Piccalilli Flavours, Brioche

Veloute

Pea Veloute, Charred Asparagus, Slow cooked Egg Yolk,
Brown Butter Crumb

Salmon

Tartar of Salmon, Compressed Mouli, Pickled Cucumber,
Quinoa, Horseradish Snow

Main Course

Crab

Crab Lasagne, Jerusalem Artichoke, American Emulsion

Cod

Loin Poached and Seared, Poached Oyster, Cauliflower Cream,
Wasabi Mayonnaise, Sea Vegetables

Sirloin

Seared Sirloin, 16 hour Braised Cheek, Parsley Emulsion,
Pearl Barley, Bacon and Onion Gravel

Cumbrian Lamb

Shoulder of Lamb, Thyme and Goats Cheese Cromesqui,
Pomme Anna Potato, Young Leeks

Risotto

Aborio Rice, Artichoke Emulsion, Al a Grek Artichokes, Truffle Espuma

Desserts

Sauterns and Melon

Cantaloupe Melon Soup, Watermelon Fondant, Strawberries,
Thai Basil

Lemon Meringue

Lemon Mousse, White Chocolate Paint, Meringue Tarragon Sorbet

Chocolate Chip

Dark Chocolate Mousse, Mint Panna cotta, Kendal Mint Praline,
Peppermint Fondant

Pears with Fourme Dambert

Caramelised Pears, Walnut Biscuit, Candied Celery

Farm House Cheeses

Selection of Cheeses, British and Continental, Fresh Bread,
Crackers and Condiments