

Gourmet Taste of the Lakes

Introduction

Cappuccino of Fresh Oysters & Champagne, Smoked Salmon Lardons

Starters

Thai Tuna Steak

Aromatic vegetables & vermicelli, sticky lime & coriander dressing.

Diver Caught Scallops

Fresh peas, crisp lettuce & pancetta, sweet pea & parmesan foam.

Confit of Barbary Duck

Sweet potato puree, marmalade glaze.

Cartmel Valley Rabbit

Nuggets, battered drumstick, confit, haricot puree, homemade ketchup.

Homemade Almond Black Pudding

Seared foie gras, mushy peas, apple fritter.

Intermediate

Pina Colada Sorbet *or* Smoked Salmon & Saffron Risotto

Main Courses

Grilled Corn-Fed Chicken Breast

Caramelised root vegetables, chestnuts & pancetta.

Fillet of Fellbred Beef

Tomato pancetta & parmesan crust, Dauphinoise, merlot jus.

Roast Wild Salmon

Wild Scottish mushrooms, new potatoes, lentil sauce.

Roast Old Spot pork Belly & Fillet

Smoked cheddar mash, apple & parsnip fritters.

Our Dinner Menu is priced @ £39.95 inc. vat

One Menu or the other may be chosen; we regret that they cannot be mixed