

## STARTERS

### **Quail**

Braised Leg – Pain d'epice  
Poached Rhubarb – Burnt Orange

### **Native Muncaster Lobster**

Bloody Mary – Ossetra Caviar – Brown Bread Crumb

### **Gloucester Old Spot**

Cheek – Smoked Langoustine – Mosaic – Pork Quavers

### **Korma**

Salted Cod – Golden Raisin – Poppadum – Crisp Rice

### **Cumbrian Beef Tea**

Ox Tongue – Cheek – Pearl Barley - Tarragon

## MAIN COURSES

### **A Taste of Herdwick Mutton**

Loin – Rib – Shoulder – Suet  
Tomato Lentils – Swede

### **New Season Brill**

Braised Shin of Beef – Sugar Smoked Clams – Cauliflower

### **Cartmel Valley Venison**

Butternut Squash – Choucroute – Wensleydale Crumb  
Acarigua Chocolate

### **Line Caught Wild Sea Bass**

Jersey Royals – English Asparagus – Wild Garlic

### **Corn fed Goosnargh Duck**

Blood Orange – Hazelnut – Confit Gizzard  
Sauce Bigarade

## DESSERT MENU

**A Taste of Rhubarb from the Yorkshire Triangle**

Crumble – Custard – Ice Cream

**Crème Caramel**

Walnut – Pear – Beurre Noisette – Sage

**Plum**

Sugared Almonds – Micro Sponge – White

**Lakeland Mead**

“Thornby Moor” Goats Curd – Autumn Truffle – Chardonnay Vinegar

**Plate of Chocolate**

Hazelnut Sherbet – Fennel – Salted “Yellow Man”

**Selection of English Cheeses**

Malt Loaf – Fig Marmalade – Poached Black Muscat Grapes

£60.00