

THE
DINING
ROOM

3 Courses ~ 55 Pounds

Bread

*Our Sourdough Made with Gilchesters Organic Rye and Einkorn Flours
Cultured Butter Handmade by Grant Harrington*

Starter

Trout

Smoked Chalk Stream Trout – Seaweed Tartlet of Smoked Scallop Roe and Trout Belly – Gooseberries and Dill

Scallop

Hand Dived Ilse of Mull Scallop – Melon – Radish – Almonds

Pig

Terrine of Free Range Pigs Head, Ham Hock and Smoked Eel – Apple Pickled Onions – Vanilla “Salad Cream”

Tomato

Isle of Wight Tomatoes – Pickled Peach – Wye Valley Raspberries – 6 Year Old Parmesan on Toast

Main Course

Cote De Boeuf

Cote de Boeuf of Cumbrian Beef for Two Guests – Béarnaise Sauce – French Fries – Roasted Onion

Fillet Steak

*50 Day Dry Aged Barnard Castle Angus Fillet Steak – Béarnaise Sauce – Fondant Potato – Roasted Onion
(7 Supplement)*

Lamb

Roast Canon and Confit Neck of Cumbrian Lamb – Bbq Aubergine – Gem – Mint

Iberico Pig

Presa of Iberico Pig Cooked Over Embers – Yeasted Turnip – Radicchio – Hen of the Woods

Turbot

Shetlands Turbot – Courgette Flower Stuffed with Sparl Brae Mussels – Tartare Vinaigrette

Courgette

Courgette Fritti Stuffed with Pine Nuts and Feta – Cassoulet of Summer Beans and Peas

Side Order

Lucy Carrols La Ratte Potatoes 5

Purple Sprouting Broccoli, Samphire and Brown Butter 4

French Fries 4

Desserts

Tart

*Salted Caramel Tart – Annabel Makins Cherries – Pistachios – Cultured Cream
Muscat de Beaume de Venise – 7.5*

Panna Cotta

*Clotted Cream and Vanilla Panna Cotta – Annabel Makins Berries – Jus – Arbequina Olive Oil
Taittinger Brut Reserve N.V. Reims, Champagne, France 14*

Chocolate

*Fleur de Cao 70% Chocolate – Wye Valley Raspberries – Caramelised Sourdough
Blandy's Madeira, Duke of Cumberland – 7*

Cheese

*Lancashire Bomber – Haltwhistle Honeycomb – Walnut Condiment – Sourdough Crackers
Smith Woodhouse Port – 10*

After Dinner Drinks

Cocktails

Espresso Martini – 16

Hazelnut & Coffee Infused Vodka, Kahlua, Espresso

Brandy Alexander - 16

Hennessey VS Brandy, Kahlua, Cream

Brandy

Boulard Tradition Pays D'Auge Calvados - 8

Hints of Apple, Tart and Dried fruit

Janneau VSOP Armagnac - 9

Hints of Prunes, Tobacco, Vanilla, Quince

Remy Martin VSOP - 10

Hints of Vanilla, Honey, Red Berry, Figs, Banana, Spice

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