



Dinner Menu

Starters

Blue Cheese Risotto v

Lancashire blue cheese, port braised figs, (crisp pancetta)

Smoked Haddock Mousseline

filled with Morecambe Bay brown shrimps, with a saffron and mussel sauce

“Stumpie” v

Cumbrian goat’s cheese with fennel, orange and toasted pine nuts

Pigeon Breast

with pickled beetroots, leaves and walnuts

Spinach & Ricotta Gnocchi v

with Chanterelle mushrooms, toasted almonds, sage and lemon butter

Mackerel Rilletes

with pink grapefruit, radish and toasted ciabatta

Mains

Hake

with clams and chorizo, sugar snaps, fennel and saffron potatoes

Duck Breast

served pink with plums, butternut purée, mango and parmentier potatoes

Venison Bourguignon

with market vegetables and mashed potatoes

Rib Eye Steak

cooked to your liking with tomatoes, olives and garlic potatoes

Traditional Fish & Chips

with minted mushy peas and tartar sauce

Aubergine and Sweet Potato Subji v

with red onion and coriander raita and rice



Dessert

Treacle Tart

with vanilla ice cream

Apple and Blackberry Crumble

with custard

Dark Chocolate Pavé

with Morello cherry gel, Kirsch cherries, black cherry sorbet
and a chocolate tuile

Blueberry Cheesecake

with poppy seed meringue and apple sorbet

Home-Made Ice Creams

3 scoops of delicious ice cream

Cheese Platter

a selection of local cheese with grapes, celery and crackers
(can also be taken as an extra course for £10.95)

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Coffee & Petit Fours

(included with 3 courses, £3.95 per person with 2 course option)
Cafetiere of Farris Coffee, Cappuccino, Americano, Latte, Espresso or Tea

Table d'Hote £45.00 for your choice of 3 courses.

we also offer 2 courses for £35.00 (coffee & petit fours not included)
(includes VAT, gratuities at your discretion)

Nuts and Nut oils are extensively used throughout our kitchens and recipes, gluten free and dairy free advise will be given and a full copy of our ingredients are available on request.

Please keep your mobile devices on silent whilst in the restaurant

AA Rosette for Culinary Excellence 2017/8

Our menu is made up of locally sourced ingredients and produce wherever possible. Here is a list of our suppliers -

Meats are brought to us by **Lakes Speciality Foods**, Staveley,
and **Udales** in Morecambe
Fruit & Vegetables come from **Class 1**, Yorkshire
Seafood from **Neves** of Fleetwood, Cheese from **Cheese Larder**, Kendal
Larder Goods from **McClures**, Windermere