



Conservatory Menu

Gin Cured Atlantic Salmon

Asian Slaw, Pickled Cucumber & Avocado Puree, lemon gel (GF)

Ham Hock Terrine

Pickled Carrots, Peas Pudding, Confit Shallots & Baby Toffee Apple & Apple Jelly (GF)

Sweet Potato, Chili & Coconut Soup

Toasted Sour Dough

Twice Baked Goats Cheese Souffle

Sourdough crumb, Spiced Tomato Chutney

Pan Seared Scallops

Smoked Black Pudding Puree, Crackling, Cauliflower Textures, Blood Orange Gel

Pan Roast Stone Bass

Crab Crushed Potatoes, Samphire, Sweet Peas, Saffron and Lemongrass Velouté

Nut Roast Wellington

Savoy Cabbage, Saffron Potatoes, Braised Carrots, Vegetable Jus

Cumbrian Lamb Trio

Seared Rack, Braised Shoulder, Belly Bacon, Herb Mash, Turnip Fondant, Carrots, Minted Jus

Corn Fed Chicken Supreme

Wild Mushroom, Tagliatelle, Crème Fraiche, Crispy Mushrooms

Cannon of Lakeland beef, (served pink)

Celeriac Dauphinoise, Salt Beef Bon Bon, Wild Mushrooms, Tender Stem Broccoli, Port Reduction

Stuffed apple crumble

Stem ginger custard, salted caramel ice cream

Coconut and white chocolate panna cotta

Pineapple and mango salsa, mango sorbet

Sticky toffee Pudding

Butterscotch Sauce & Salted Caramel Ice-Cream

Chocolate Amaretto Tarte

Chocolate Soil & Raspberry Sorbet

Local Cumbrian Cheeses

Celery, Grapes, Homemade Apple Chutney & Savoury Biscuits

Sides - £3.95

Onion rings / Herb Mash / Buttered Green Veg / Halloumi Fries / French Fries / Hand Cut Chips

2 Courses - £32.00

3 Courses - £38.00