



## SMALL PLATES - £10 each

### Asian Style Chicken Skewers

Bean sprouts, chilli, sesame, soy

*Paired with nr3 South Island Sauvignon Blanc (Marlborough)*

### Lamb Koftas

Mint yoghurt, pickled red onion

*Paired with nr17 Puerta Vieja Selección Rioja Crianza (Rioja)*

### King Prawns Pil Pil

Garlic, chilli, parsley, lemon

*Paired with nr12 Torre dei Vescovi Pinot Grigio (Veneto)*

## STARTERS

### Roasted Tomato & Basil Soup (v) £10

Focaccia croutons, parmesan

*Paired with nr5 Head Over Heels Chardonnay (South-Eastern Australia)*

### Twice-Baked Fellstone Cheese Soufflé (v) £12

Fellstone Cheese, leeks, béchamel

*Paired with nr8 Sancerre, Domaine Doucet (Loire)*

### Langoustine Arancini £13

Shellfish bisque emulsion, watercress, mango & chilli salsa

*Paired with nr7 Gavi DOCG, Casali del Barone (Piedmont)*

### Red Wine Beef Profiterole £14

Slow braised beef, horseradish cream, toasted almonds

*Paired with nr17 Puerta Vieja Selección Rioja Crianza (Rioja)*

### Cartmel Valley Venison Scotch Egg £13

Spring Puy lentil & pancetta ragù, cranberries

*Paired with nr23 Altitudes Malbec Gran Reserva (Chile)*

### Pan Fried King Scallops £15

Black pudding brioche, minted crushed peas, lemon butter sauce,  
pistachio crumb

*Paired with nr40 Paul Mas "Prima Perla" Crémant Brut (Languedoc)*

Unfortunately, if your **allergy** is so severe that you are at risk of an anaphylactic shock, we will not be able to accommodate your requirements, since we are unable to guarantee there is no cross-contamination. We are sorry for any disappointment caused.



## MAIN DISHES

### **Mixed Forest Mushroom Risotto (v/ve) £20**

Parmesan tuile, spinach velouté

*Paired with nr18 La Forge Pinot Noir (Languedoc)*

### **Blushed Tomato & Spinach Potato Cake (v) £20**

Crispy egg, charred fine beans, lemon butter sauce

*Paired with nr2 Belfiore Pinot Grigio Rosé (Veneto)*

### **"Cartmel Valley" Pheasant & Venison Ballotine £26**

Confit leg croquette, chive mashed potato, charred leek, pickled carrot,  
herb salad, game jus

(This dish may contain bullet shot due to traditional hunting methods. Please be cautious while eating)

*Paired with nr18 La Forge Pinot Noir (Languedoc)*

### **Indonesian Crispy Monkfish Cheek & Prawn Curry £26**

Tender stem broccoli, miso rice cake

*Paired with nr8 Sancerre, Domaine Doucet (Loire)*

### **Herdwick Lamb Chump £29**

Moroccan spiced ratatouille, goat's cheese, dauphinoise potatoes, lamb jus

*Paired with nr28 Côtes-du-Rhône Rouge, Domaine de Mourchon (Rhône)*

### **Overnight Braised Beef Cheek £30**

Potato terrine, carrot purée, horseradish cream, crispy shallots, watercress,  
red wine jus

*Paired with nr28 Côtes-du-Rhône Rouge, Domaine de Mourchon (Rhône)*

## STEAKS:

Served with charred fine beans, balsamic roasted shallot, mushroom duxelles,  
triple-cooked chips or creamy mash.

### **8oz Ribeye £33**

Richly marbled for flavour (naturally fattier)

*Paired with nr23 Altitudes Malbec Gran Reserva (Chile)*

### **8oz Centre-Cut Fillet £38**

Tender & lean

*Paired with nr21 Chianti Classico Cavatini DOCG (Tuscany)*

### **Sauces £2 each**

Peppercorn - Red wine jus - Garlic & herb butter

### **Additional Sides £5 each**

(Available with all courses)

Chips - Mashed potatoes - Baby leaf salad - Seasonal vegetables