

## ON THE TABLE

OVERNIGHT MALTED ROLL  
 whipped butter, smoked bacon butter

## STARTERS

SMOKED JERSEY ROYAL POTATO TERRINE  
 blackcurrant balsamic, roscoff onions, watercress

JOHNBY HALL RARE BREED PORK SHOULDER  
 celery pickle, smooth celeriac, toasted hazelnuts

TWICE-BAKED LANCASHIRE CHEESE SOUFFLÉ  
 chives and parmesan

WEST COAST CRAB TART (extra £5)  
 pickled radish, grapefruit hollandaise

## MAINS

PRINGLE HOUSE LAMB (extra £6)  
 roast loin, harissa-spiced pie, crispy sweetbread, peas, salsa rossa

MARYPORT DOVER SOLE  
 spinach, crispy onions, brown butter hollandaise, triple-cooked chips

GOOSNARGH CORN-FED CHICKEN BREAST  
 Jersey Royal and egg yolk raviolo, asparagus, roast chicken sauce

GRASS-FED BEEF RIB  
 charred hispi cabbage, spätzle, roast mushroom, truffle

GARDEN PEA AND MINT AGNOLOTTI  
 asparagus, garden peas, herb butter, sourdough breadcrumbs

28-DAY-AGED CHATEAUBRIAND TO SHARE (extra £25)  
 peppercorn sauce, greens, French vinaigrette, truffle and parmesan chips

## SIDES

TRIPLE-COOKED CHIPS £4

HISPI CABBAGE, TOASTED HAZELNUTS, VINEGRETTE £4



## PUDDING

### LIME TART

roasted pineapple, coconut sorbet

### GOOSEBERRY SOUFFLÉ

elderflower ice cream, elderberry sauce

(extra £4)

### DARK CHOCOLATE MILLE-FEUILLE

hazelnut ice cream, salted caramel

### THREE COURTYARD DAIRY CHEESES

onion seed crackers, truffled honey

2 COURSES £24 | 3 COURSES £29

## SUPPLIERS

### PRINGLE HOUSE

Lamb and hogget from Bernard and Jean Parker in Ellonby.

### JOHNBY HALL

Free range pork from Anna and Henry Howard in Johnby.

### CHELARIS FISH

Fresh fish, straight off the boat from Steve Humphreys in Maryport.

### ASKERTON CASTLE ESTATE

Grass-fed organic beef from Brampton.

### COURTYARD DAIRY

Artisan cheese from Andy and Kathy Swinscoe in Settle, North Yorkshire.

### JOHNSON AND SWARBRICK

Corn-fed Goosnargh chicken from Lancashire.

### CATERITE

Fruit and vegetables from Embleton, Keswick.

