



Smoked almonds / 5 • Sourdough with whipped butter / 5 • Nocellara olives / 6

Wild mushroom parfait, shallots, aged balsamic, toasted rugbrød (GF) / 12

Lobster raviolo, handmade pasta, lemongrass velouté, basil, spinach – starter 14 // main 33

Cumbrian partridge terrine, fermented pear, orchard fruit chutney, celery salad, brioche (GF) / 14

Grilled scallop and miso-glazed pork belly, yuzu, cider, black garlic dashi (GF) / 15

Pumpkin saag aloo samosa, masala ketchup, yoghurt, cucumber – *mild* (VE) / 10

Parsnip satay, toasted peanuts, crispy chilli maple syrup – *hot* (N,VE) / 9

Confit buttermilk chicken, smoked bacon, Parisienne gnocchi, greens, lemon chicken velouté / 24

Tandoori cauliflower bhaji, rice, green goddess sauce, gunpowder spice dahl, spinach (GF,VE) / 20

Lamb Turkish mixed grill, spiced Borrowdale lamb chop, merguez, shish kebab, grilled kidney, ezme, fries (GF) / 38

Jerusalem artichoke, wild mushroom and leek crumble, hazelnuts, sundried tomato chutney, bitter salad, lemon vinaigrette (VE,GF) / 22

Cumbrian rib-eye steak, chimichurri, caraway butter on hispi cabbage, triple-cooked chips / 39

Duchesse of Lyzzick, braised beef rib, beef fat pastry, duchesse potatoes, glazed carrots, alliums / 30

Plaice meunière, celeriac gratin, pangrattato, fennel, radicchio and blood orange salad (GF) / 32

SIDES

Garlic butter grilled tenderstem / 6

Triple-cooked chips / 5

Honey-glazed carrots / 5

Skinny fries with aioli / 5

SEE OUR DAILY DESSERT MENU FOR TODAY'S CHOICES

VE - Vegan option available

N - Contains nuts

GF - Gluten free option available

Food allergies? Please ask any of our team who will be able to help

We add a 10% discretionary service charge. Please ask if you would like this to be changed