



Smoked almonds / 5 • Sourdough with Cumbrian butter / 5 • Herb and garlic 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**, 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, Parisian gnocchi, greens, lemon chicken velouté / 24

**Rosemary and black pepper risotto**, cauliflower, crispy rye, hazelnuts, rocket (N,GF) / 20

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

**Cumbrian rib-eye steak**, chimichurri, caraway mustard on hispi cabbage, crispy shallots, triple-cooked chips (GF) / 39

**Roasted kohlrabi**, ajo blanco, sumac panisse, kumquat salsa, spring greens (N,VE,GF) / 22

**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***