

À La Carte Menu

October 2019



Starters

Mushroom Consommé

Autumn Vegetables & Mushroom Ravioli (v) £6.00

Morecambe Bay Potted Shrimps

Marinated Cucumber £12.00

Glenarm Irish Smoked Salmon

Guinness and Seaweed Blini & Lemon Crème Fraiche £13.50

Balsamic Glazed Beef Carpaccio

Burrata, Pickled Carrots & Grape Mustard Dressing £12.00

Mille Feuille of Smoked Eel Mousse

Heritage Beetroot & Horseradish Cream £9.95

Beauvale Blue Pannacotta

Spiced Pumpkin Chutney and Seeds £8.75

Please be aware - menu items may contain or come into contact with certain allergens. For more information, please speak with a member of staff



Main Course

Fillet of Stone Bass

Jerusalem Artichokes, Salsify and Fish Red Wine Jus £19.00

Roasted Cod Fillet

Celeriac Puree, Cockles and Mussels £18.00

Seared Scallops

Chorizo and Piquillo Pepper Risotto £22.00

Roasted Traditional Yorkshire Grouse

Served with Game Chips £29.50

Rack of Herdwick Lamb

Slow Cooked Shoulder and Crispy Kale £23.00

Trio of Suckling Pig

Shallot Puree, Caramelised Apples & Jus £18.50

Please be aware - menu items may contain or come into contact with certain allergens. For more information, please speak with a member of staff



Main Course

Chargrilled 6oz Scottish Fillet Steak

Sauce Béarnaise (Peppercorn Sauce available on request) £28.00

Chargrilled Calves Liver

Red Onion Marmalade and Sage Beurre Noisette £17.50

Shallot and Beetroot Tart Tatin

Roasted Chestnut Mousse and Baby Beets (v) £16.00

Side Dishes

New Potatoes, Creamed Potato, Hand Cut Chips or French Fries & Dauphinoise

Buttered Leaf Spinach, French Beans, Honey Roasted Root vegetables, Braised Red Cabbage & Broccoli with almonds

> Dressed Baby Leaf Salad £3.00 each



Desserts

Pear Tart Tatin

Crème Fraiche Ice Cream £6.50

Elderflower and Raspberry Fraisier

Raspberry Macaroons £6.50

Autumn Fruit and Sugared Nut Crumble

Cinnamon Anglaise £6.25

Caramel Oranges in Grand Marnier

Ginger Shortbread £6.00

Selection of Ice Creams & Sorbets

£2.50 per scoop

Cheese Trolley

Served with Grapes, Quince Jelly, Dates, Celery & Fruit Bread £3.50 per cheese portion

Please be aware - menu items may contain or come into contact with certain allergens. For more information, please speak with a member of staff



Savouries

Sparkenhoe Red Leicester Buck Rarebit

Served on Toasted Cereal Loaf £6.50

Scotch Woodcock