

BREAKFAST & LIGHTER LUNCH MENUS

BREAKFAST

£10.00

Fresh Pastries
Fresh Fruit Juices
Choice of Tea or Coffee

£15.00

Fresh Pastries
Bacon
Sausage
Eggs
Beans
Fresh Fruit Juices
Choice of Tea or Coffee

LUNCH

£10.00

Selection of Sandwiches or Baguettes
Choice of Pipers Crisps
Choice of Tea or Coffee

£14.00

Selection of Sandwiches & Baguettes
Choice of Pipers Crisps
Fresh Fruit
Homemade Cake
Choice of Tea or Coffee

£18.00

Selection of Sandwiches & Baguettes
Triple Cooked Chips
Salad
Homemade Cake
Fresh Fruit Juice
Choice of Tea or Coffee

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £12

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney, biscuits

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

grape chutney, toasted brioche

Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

grape chutney, toasted brioche

Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie

PRIVATE DINING & EVENT MENUS

MENU 1 £39.5

STARTERS

Chicken Liver & Foie Gras Parfait
grape chutney, toasted brioche

Leek & Potato Soup
smoked haddock, Avruga caviar

Homemade Ricotta (v)
spring peas, radishes, mint oil

MAINS

Chicken Schnitzel
confit cherry tomatoes, basil oil

Bream Fillet
saffron vinaigrette, red pepper puree, picholine olives

Spaghetti Pasta (v)
peas, asparagus, baby spinach, parmesan

DESSERTS

Treacle Tart
stem ginger ice cream, golden syrup gel

Banoffee Gateau
rum & raisin ice cream

Daily Selection of Homemade
Ice Cream & Sorbet

MENU 2 £45

STARTERS

Steak Tartare
confit egg yolk, rocket

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Homemade Ricotta (v)
spring peas, radishes, mint oil

MAINS

225g Cumbrian Rump Pavé Steak
béarnaise butter & crispy shallot crust

Pan Fried Fillet of Cod
spring vegetables, samphire, watercress velouté,
nasturtium, chive oil

Courgette & Pistachio Risotto (v)
courgette puree, pistachio oil

DESSERTS

Lemon & Pistachio Cheesecake
rhubarb sorbet

Chocolate Crèmeux
passionfruit, hazelnut tuille

Daily Selection of Homemade
Ice Cream & Sorbet

SIDES ALL £4.5: Triple Cooked Chips • Spring Onion Mashed Potato • Skin on French Fries
Spicy Roast Cauliflower, tahini, sesame oil, almonds • Rocket Salad, blue cheese, pear, walnut • Crushed Peas, mint

BRITISH CHEESES: In place of dessert: £3 supplement, or as an additional course: £11 per person

All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
Ham hock terrine, mini crab cakes, duck,
salami, foie gras parfait, toast

MAINS

600g Cumbrian Chateaubriand
béarnaise & peppercorn sauce, triple cooked chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Treacle Tart
stem ginger ice cream, golden syrup gel
Lemon & Pistachio Cheesecake
rhubarb sorbet

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style