



STARTERS

English heritage tomato salad, goats curd, almond & fennel (v) 13.50
Dairy, almonds

Baby violet artichoke salad, Parma ham, almonds 14.00
Almond nuts

Warm root vegetable salad, chorizo & juniper 13.50
Egg, sulphur dioxide

Copper Maran poached egg, wild mushroom, brioche, truffle emulsion 14.00
Dairy, gluten, egg

Cumbrian pork croquette, Granny Smith apple, port & meat radish salad 14.50
Gluten

Lake District bavette steak tartare, hazelnut butter, juniper cream, crispy kale 14.50
Dairy, egg, nuts

Crapaudine Beetroot risotto, Colston Bassett Stilton, walnuts & horseradish (v) 13.00
Dairy, walnuts

Heritage white asparagus, Cornish mussels, bonito 12.50
Selfish, dairy, sesame

MAINS

Gnocchi with aged parmesan velouté, morel mushrooms, almonds & kale (v) 23.00
Gluten, egg, dairy, almonds

Roasted line caught Cornish cod, Morecambe Bay brown shrimp's mayo, fennel salad & pomme purée
Fish, dairy, gluten, sulphur dioxide

Poached Hebridean halibut, celeriac fondant and purée, pickled girole mushrooms,
winter truffle beurre blanc 29.00
Dairy, fish, nuts, mushroom, sulphur dioxide

Goosnargh chicken breast, braised morel mushrooms, roscoff onions,
madeira reduction 28.00
Dairy, mushroom, sulphur dioxide

Roasted Herdwick lamb chop and cannon fillet, pomme purée, carrot,
winter green cabbage & pesto 29.00
Gluten, dairy

Josper grilled côtes de porc, creamed polenta, spring onions, charcutiere sauce 29.00
Dairy, gluten, mustard, sulphur dioxide

Josper grilled 28-day aged 220g Hereford rib-eye steak 29.00

Josper grilled 800g côte de boeuf on the bone, triple cooked chips,
Caesar salad (for two) 85.00
Dairy, gluten, fish

SIDES

Chips 5.00 • Pomme purée (v) 5.00 (*Dairy*) • Creamed polenta, spring onion (v) 5.00 (*Dairy*)
• Warm green kale (v) 3.50 • Caesar salad (v) 5.50 (*Dairy, gluten, fish*)
Mixed salad leaves (v) 3.50 (*Gluten, mustard, sulphur dioxide*)
Béarnaise sauce 3.00 (*Egg, dairy*) • Peppercorn sauce 3.00 (*Dairy, sulphur dioxide*)