8 Course Menu

SNACKS

'PRINCESS PEARL' OYSTER MUSHROOMS
ROASTED CHICKEN & KEI P CUSTARD

ROASTED HAND DIVE SCALLOP
A SAUCE MADE FROM MORECAMBE BAY SHRIMP

QUAIL ROASTED ON THE CROWN CHARRED CORN, RADICCHIO & LAST OF THE SUMMER TRUFFLE

LIGHTLY CURED BRILL
FIRST OF THIS YEARS GARDEN SQUASH

MONKFISH SMOKED OVER BIRCH COASTAL GREENS & BUTTERMILK

RED DEER FROM CARTMEL VALLEY
GARDEN PEAR, SALSIFY & GRILLED LEAVES

A SELECTION OF CHEESE SUPPLIED BY THE COURTYARD DAIRY (SUPPLEMENT £17.50)

Preserved Bramble Vanilla & Nasturtium

SINGLE ORIGIN CHOCOLATE
BUCKTHORN FROM THIS YEARS HARVEST

SERVICE CHARGE
PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE
IS ADDED TO YOUR RESTAURANT BILL.
IF YOU WOULD PREFER FOR THIS CHARGE TO BE REMOVED,
SIMPLY ASK PRIOR TO SIGNING YOUR BILL OR PAYING.

4 Course Menu

SNACKS

QUAIL ROASTED ON THE CROWN CHARRED CORN, RADICCHIO & LAST OF THE SUMMER TRUFFLE

MONKFISH SMOKED OVER BIRCH COASTAL GREENS & BUTTERMILK

RED DEER FROM CARTMEL VALLEY GARDEN PEAR, SALSIFY & GRILLED LEAVES

A SELECTION OF CHEESE SUPPLIED BY THE COURTYARD DAIRY (SUPPLEMENT £17.50)

SINGLE ORIGIN CHOCOLATE
BUCKTHORN FROM THIS YEARS HARVEST

SERVICE CHARGE
PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE
IS ADDED TO YOUR RESTAURANT BILL.
IF YOU WOULD PREFER FOR THIS CHARGE TO BE REMOVED,
SIMPLY ASK PRIOR TO SIGNING YOUR BILL OR PAYING.