

6 COURSE MENU

SNACKS

ROASTED HAND DIVED SCALLOP
A SAUCE MADE FROM MORECAMBE BAY SHRIMP

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)

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

GALANTINE OF CARTMEL VALLEY GAME
CELERIAC, GARDEN PEAR & PICKLED WALNUT

LINE CAUGHT BASS FROM MORECAMBE BAY
ARTICHOKE, CURED JOWL & FORAGED MUSHROOMS

MALLARD ROASTED ON THE CROWN
SALTED DAMSON, BITTER LEAVES & TRUFFLE

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

GARDEN FIG & CULTURED YOGHURT

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