

8 COURSE MENU

SNACKS

AGNOLOTTI OF ASKERTON CASTLE CHICKEN
PRINZ CELERIAC & TOASTED BUCKWHEAT

CONFIT NORTH SEA SQUID
WEST COAST SHELLFISH & CHORIZO STEW

QUAIL ROASTED ON THE CROWN
SPRING PEAS & PRESERVED TRUFFLE SABAYON

LIGHTLY CURED HAND DIVED SCALLOP
A JUICE MADE FROM GARDEN HERBS

ROASTED MONKFISH
SPRING GREEN SALAD & WILD HORSERADISH

AGED SIRLOIN OF CUMBRIAN BEEF
YORKSHIRE ASPARAGUS, ALLIUMS & BONE MARROW

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

“OUR WALDORF SALAD”

TOMLINSON'S RHUBARB
WHITE CHOCOLATE & GINGER

4 COURSE MENU

SNACKS

MOREL, HERDWICK MERGUEZ & PINK FIR APPLE

GRILLED RED MULLET
A SAUCE MADE FROM MORECAMBE BAY SHRIMP

AGED ORGANIC OLD SPOT
BELLY, SPRING PEAS & PAK CHOI

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THE COURTYARD DAIRY
(SUPPLEMENT £17.50)

SINGLE ESTATE CHOCOLATE
PRESERVED BLACKCURRANT