



SMALL PLATES

Asian Style Chicken Skewers £11

Bean sprouts, chilli, sesame, soy

Paired with nr3 South Island Sauvignon Blanc (Marlborough) 125ml £6.95

Lamb Koftas £11

Mint yoghurt, pickled red onion

Paired with nr17 Puerta Vieja Selección Rioja Crianza (Rioja) 125ml £6.75

King Prawns Pil Pil £12

Garlic, chilli, parsley, lemon

Paired with nr12 Torre dei Vescovi Pinot Grigio (Veneto) 125ml £6.50

STARTERS

Roasted Tomato & Basil Soup (v) £11

Focaccia croutons, parmesan

Paired with nr5 Head Over Heels Chardonnay (South-Eastern Australia) 125ml £6.25

Twice-Baked Fellstone Cheese Soufflé (v) £13

Fellstone Cheese, leeks, béchamel

Paired with nr8 Sancerre, Domaine Doucet (Loire) 125ml £10.25

Langoustine Arancini £15

Shellfish bisque emulsion, watercress, mango & chilli salsa

Paired with nr7 Gavi DOCG, Casali del Barone (Piedmont) 125ml £8.50

Red Wine Beef Profiterole £15

Slow braised beef, horseradish cream, toasted almonds

Paired with nr17 Puerta Vieja Selección Rioja Crianza (Rioja) 125ml £6.75

Cartmel Valley Venison Scotch Egg £14

Spring Puy lentil & pancetta ragù, cranberries

Paired with nr23 Altitudes Malbec Gran Reserva (Chile) 125ml £6.75

Pan Fried King Scallops £17

Black pudding brioche, minted crushed peas, lemon butter sauce,
pistachio crumb

Paired with nr40 Paul Mas "Prima Perla" Crémant Brut (Languedoc) 125ml £9.25

Unfortunately, if your **allergy** is so severe that you are at risk of an anaphylactic shock, we will not be able to accommodate your requirements, since we are unable to guarantee there is no cross-contamination. We are sorry for any disappointment caused.



MAIN DISHES

Mixed Forest Mushroom Risotto (v/ve) £21

Parmesan tuile, spinach velouté

Paired with nr18 La Forge Pinot Noir (Languedoc) 125ml £7.50

Blushed Tomato & Spinach Potato Cake (v) £22

Hen's egg, crushed peas, lemon butter sauce

Paired with nr2 Belfiore Pinot Grigio Rosé (Veneto) 125ml £5.95

"Cartmel Valley" Pheasant & Venison Ballotine £27

Confit leg croquette, mashed potato, charred leek,
pickled carrot, game jus

(This dish may contain bullet shot due to traditional hunting methods. Please be cautious while eating)

Paired with nr18 La Forge Pinot Noir (Languedoc) 125ml £7.50

Indonesian Crispy Monkfish Cheek & Prawn Curry £28

Pak choi, fine beans, miso rice cake

Paired with nr8 Sancerre, Domaine Doucet (Loire) 125ml £10.95

Herdwick Lamb Chump £31

Moroccan spiced ratatouille, goat's cheese, dauphinoise potatoes, lamb jus

Paired with nr28 Côtes-du-Rhône Rouge, Domaine de Mourchon (Rhône) 125ml £8.95

Overnight Braised Beef Cheek £32

Potato terrine, carrot purée, horseradish cream, crispy shallots, watercress,
red wine jus

Paired with nr28 Côtes-du-Rhône Rouge, Domaine de Mourchon (Rhône) 125ml £8.95

STEAKS:

Served with charred fine beans, balsamic roasted shallot, mushroom duxelles,
triple-cooked chips or creamy mash.

8oz Ribeye £35

Richly marbled for flavour (naturally fattier)

Paired with nr23 Altitudes Malbec Gran Reserva (Chile) 125ml £6.75

8oz Centre-Cut Fillet £42

Tender & lean

Paired with nr21 Chianti Classico Cavatini DOCG (Tuscany) 125ml £12.50

Sauces £3.50 each

Peppercorn - Red wine jus - Garlic & herb butter

Additional Sides £6 each

(Available with all courses)

Chips - Mashed potatoes - Baby leaf salad - Seasonal vegetables