



## Spring 2017 Set Menu

### Starters

Soup of the day (v)

Twice-baked cheese & spinach soufflé, chive cream (v)

Pressed ham terrine, pineapple, black pudding, crispy egg

Poached Askham duck egg, wild garlic velouté (v)

### Mains

Roast breast of guinea fowl, sorrel pudding, black garlic, young vegetables

Poached pollock, asparagus, wild garlic hash, beurre blanc

Potato dumplings, glazed spring vegetables, sheep's curd (v)

Char grilled 6oz Sirloin steak, dripping chips,  
grilled king oyster mushroom, vine cherry tomatoes, béarnaise sauce  
(£5 supplement)

### Puddings

Thyme bruleé, rhubarb, burnt white chocolate (v)

Bitter chocolate tart, passion fruit, vanilla (v)

Tonka bean pannacotta, salted caramel mousse, sorrel

Cumbrian cheeseboard, garden chutney, sourdough croutes (supplement £3)

Two course meal £23

Three course meal £28.50