

FESTIVE MENUS 2022



CHAMPAGNE & SPARKLING

SNACKS ON ARRIVAL

Prosecco Brut, Prapian Estate Veneto, Italy	9 45	Market Oysters - <i>each</i> Shallot Vinegar Tabasco Lemon	3
Goring, Blanc de Blancs Sussex, England	62	Rockstar Baker's Sourdough Cultured Butter	5
Laurent-Perrier, La Cuvée, Brut Champagne, France	15.75 79	Crispy Fried Chicken Smoked Ketchup	7

£55 SAMPLE GROUP MENU

Pre-orders required for groups of 8 and above. All our meat is sustainably sourced from Cumbria by Lake District Farmers.

STARTERS

Artichoke Salad | Stracciatella | Wild Spinach | Lemon | Pine Nuts

Gin & Clementine Cured Salmon | Crème Fraîche | Cucumber | Radish | Lovage

Beef Carpaccio | Truffle Emulsion | Wild Mushroom | Aged Parmesan

MAINS

Lake District Sirloin Steak, 226g

Triple Cooked Beef Fat Chips | Béarnaise

Roasted Sussex Cod

Celeriac | Carrot | Red Wine Jus

Vadouvan Spiced Cauliflower Steak

Caramelised Onions | Coconut Yoghurt | Dukkah (V)

DESSERTS

Chocolate Tart | Clementine | Crème Fraîche

Passion Fruit & Mango Pavlova

Spiced Frangipane Tart | Vanilla Custard

Selection of Neal's Yard Cheeses | Chutney | Grapes | Crackers

(£,3 supplement or £,10 to add as an additional course)

Selection of teas and filter coffee available for the group £3 supplement per person

ADDITIONAL SIDE DISHES

Beef Fat Chips	4	Roasted Carrots Maple Pomegranate	6
Pickled Onion Rings	4	Creamed Spinach Crispy Shallots	5
Short-Rib Mac n' Cheese	5	Wedge Salad Bacon, Blue Cheese Dressing	4.5
Crispy Garlic New Potatoes	6	Tender Stem Broccoli	5.5







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£65 SAMPLE GROUP MENU

Pre-orders required for groups of 8 and above. All our meat is sustainably sourced from Cumbria by Lake District Farmers.

STARTERS

Burrata | Roasted Figs | Grilled Radicchio | Truffle Honey | Roasted Walnuts (V)

8 Hour Smoked Pork Belly Rib | Vinegar Slaw

Fire Roasted Scallops | Jerusalem Artichoke | Pomegranate

MAINS

Lake District Ribeye Steak, 300g

Triple Cooked Beef Fat Chips | Béarnaise

Whole Lemon Sole

Clemetine Beurre Noisette | Shrimps | Samphire | Crispy Garlic Potatoes

Woodland Mushroom Fricasse

White Polenta | Parmesan (V)

DESSERTS

Chocolate & Orange Yule Log \mid Blood Orange Sorbet

Passion Fruit & Mango Pavlova

Spiced Frangipane Tart | Vanilla Custard

Selection of Neal's Yard Cheeses | Chutney | Grapes | Crackers

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Selection of teas and filter coffee available for the group £3 supplement per person

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£85 SAMPLE GROUP FEASTING MENU

Our feasting menu comprise a selection of snacks, starters, mains and puddings served sharing style for the table . No pre-order required. All our meat is sustainably sourced from Cumbria by Lake District Farmer

SNACKS ON ARRIVAL

Marinated Olives | Spiced & Smoked Nuts

Local Sourdough Bread | Salted Butter

Market Oyster | Shallot Vinegar | Tabasco | Lemon £3 Per Oyster

STARTER

Artichoke Salad | Stracciatella | Wild Spinach | Lemon | Pine Nuts

Gin & Clementine Cured Salmon | Crème Fraîche | Cucumber | Radish | Lovage

Beef Carpaccio | Truffle Emulsion | Wild Mushroom | Aged Parmesan

Fire Roasted Scallops | Jerusalem Artichoke | Pomegranate

MAINS

Lake District Ribeye Steak, 300g

With either: Béarnaise | Chimichurri | Peppercorn

Bronze Turkey

Savoy Cabbage | Salt Baked Beetroot

Whole Sussex Monkfish

Wild Mushroom Diance Sauce

Selection of Sides:

Roasted New Potatoes in Rosemary and Garlic | Braised Red Cabbage | Sprouts Bacon & Chestnuts | Heritage Carrots | Cavolo Nero

DESSERTS

Chocolate & Orange Yule Log | Blood Orange Sorbet
Passion Fruit & Mango Pavlova

Spiced Frangipane Tart | Vanilla Custard

Selection of Neal's Yard Cheeses | Chutney | Grapes | Crackers (£3 supplement or £10 to add as an additional course)

Selection of teas and filter coffee available for the group £3 supplement per person





VIEW OUR FULL DRINKS LIST HERE