

To start

CHEF'S SEASONAL SOUP

with warm bread roll (V)

C R A B

watermelon, caper, radish
(£2 supplement)

CONFIT CHICKEN TERRINE

crispy onion, golden
raisin, walnut

BLACKSTICKS BLUE CHEESE

poached pear, toasted
pine nut (V)

Main Courses

PORK BELLY

mustard creamed potato, carrot puree,
apple and sage sauce

WILD COD

Asian mussel broth, spinach

WILD MUSHROOM RISOTTO

truffle, Italian hard
cheese (V)

CUMBRIAN LAMB

Rump and Confit breast, fondant potato,
onion flavours, red wine jus
(£5.00 Supplement)

To finish

STICKY TOFFEE PUDDING

butterscotch sauce, honeycomb
ice cream

CASTLE TON MESS

meringue, strawberries,
cream (V)

VANILLA CRÈME BRULÉE

shortbread biscuit (V)

CHEESE BOARD

fruits & crackers
(£4.00 Supplement)

Sides

POSH CHIPS – HAND
CUT, TRUFFLE AND
PARMESAN £4.50

FRENCH FRIES £3.00

CARROT &
STARANISE £3.50

BROCCOLI
& FINE BEANS £4.00