

*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*

P O R K B E L L Y

mustard creamed potato, carrot puree,  
apple and sage sauce

W I L D C O D

Asian mussel broth, spinach

W I L D M U S H R O O M R I S O T T O

truffle, Italian hard  
cheese (V)

C U M B R I A N L A M B

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

**£30.00 per person for 3 courses**

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.