



Saturday Lunch Menu

Two courses £21.00 - Three courses £26.00

Locally sourced sour dough bread and salted butter

Starters

White Onion and Thornby Moor Goats Cheese Soup

Charred onions, white truffle powder and shredded ham

Herb Rolled Tuna

Pea and light wasabi puree, apple, soy reduction and toasted sesame powder

Pressed Ham and Foie Gras Terrine

Caramelised apple, poached red wine plum, beetroot puree, pickled grapes and toasted brioche

Asparagus and Wild Garlic Tart **V**

Tomato gel, confit egg yolk, wild garlic pesto, tomato crisps

Mains

Pan Seared Seabass

Pomme Souffle, carrot puree, orange and dill baby carrots, pickled carrots, samphire and a lemongrass foam

Pan Roast Pork Fillet

Roast cauliflower puree, purple sprouting, potato cake, cabbage and Cumberland sausage meat parcel and a Pedro Ximenez jus

Lakeland Beef

Cooked at 55 degrees for three and a half hours then pan roasted and served pink

Fondant potato, Caramelised Celeriac puree, truffle baby leeks, heritage carrots and a red wine jus
£3.00 supplement

Sweet Charred Chicory **V**

Hazelnut fricassee, beetroot puree, golden beetroot fondant and thyme infused blood oranges

Desserts

Sticky Toffee Pudding **V**

Date and apple puree, caramel sauce and vanilla bean ice cream

Lounge On The Green dessert of the day **V**

One of our desserts from our dinner menu

Cheese

A selection of local Cumbrian and continental cheese
with locally made Carr's water biscuits