

MENU

TO START



**GLASS OF TAITTINGER
BRUT RESERVE £9.95**

SOUP OF THE DAY £6.95

freshly baked bread

SMOKED DUCK BREAST + FIG TART £10.50

black sesame, orange, watercress, chilli dressing

BROWN CHESTNUT MUSHROOM CARPACCIO (V) £8.50

pear, walnut, tarragon

HOME-CURED SALMON GRAVLAX £9.50

horseradish cream, beetroot textures

CRAB + SAFFRON TWICE BAKED SOUFFLÉ £11.50

lobster bisque

CHICKEN, FOIE GRAS, MUSHROOM TERRINE £12.50

gooseberry chutney, vegetable salad, rye bread

GOATS CHEESE + THYME PANNA COTTA (V) £8.50

sweet and sour tomatoes, linseed cracker

TO CONTINUE

ROAST LAMB RUMP £23.00

confit shoulder, mustard, cabbage, dauphinoise potato, rosemary jus

CAULIFLOWER + TRUFFLE GOUGÈRE (V) £17.25

braised chickpea, cumin, caper, walnut salsa, sesame cracker

“SURF + TURF” £31.00

6oz beef fillet, scallop & crispy king prawn, chorizo puree,
pont neuf potato, crispy seaweed

ROAST HAKE FILLET £21.50

curry mussel + white bean cassoulet, fennel croquettes, gremolata

TRIO OF PORK £22.95

smoked pork fillet, pig cheek + crispy belly
twice baked potato, black pudding, apple, “squeak” + cider jus

PAN-FRIED STONE-BASS FILLET £21.50

artichoke, smoked dumpling, charred onion, watercress

28 DAY-AGED LAKELAND RIB EYE STEAK (280g) £32.00

portobello mushrooms, grilled plum tomato, onion,
triple cooked chips, smoked shallot butter

SAUCES £2.50

peppercorn, red wine jus, sauce diane

SIDES £3.75

creamed potato, french fries, mixed salad, buttered greens,
beer battered onion rings, triple cooked chips,
buttered broccoli + toasted almonds

TO FINISH

"FIG" £7.50

whipped fig leaf ganache, acacia honey ice cream

EXOTIC FRUIT GATEAU £7.50

coconut mousse, kiwi jelly, vanilla, mango

MILK CHOCOLATE CHEESECAKE £7.95

salted hazelnut, caramac, chocolate gel

COFFEE ESPUMA £6.95

chocolate sable, vanilla ice cream, coffee foam

LEMON MERINGUE "TART" £7.50

lemon crèmeux, almond, basil sorbet

STICKY TOFFEE PUDDING £6.50

rich butterscotch sauce, vanilla ice cream

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50

ARTISAN CHEESE SELECTION

REDESDALE

sheep's milk, hard, english

GOLDEN CROSS

goat's milk, soft, english

ROQUEFORT

sheep's milk, blue, french

CHEVIOT

cow's milk, hard, english

TUNWORTH

cow's milk, soft, english

served with homemade oatcakes,
chutney, pickled grapes, walnut + raisin bread

3 CHEESE £10.00

4 CHEESE £12.00

5 CHEESE £15.00