

MENU

TO START



**GLASS OF TAITTINGER
BRUT RESERVE £9.95**

SOUP OF THE DAY £6.95

freshly baked bread

HAM HOCK, PARSLEY & PIG CHEEK PRESSING £10.50

pea, black pudding, crackling & celeriac apple salad

SMOKED HADDOCK TWICE BAKED SOUFFLE £11.00

leek & potato veloute

WARM BUTTERNUT SQUASH, BEETROOT TART £8.50 (V)

feta cheese, walnut's & wild garlic

CONFIT CHICKEN & LEEK TERRINE £10.50

herb emulsion, chicory salad & charcoal bread roll

SEARED WEST COAST SCALLOP'S £13.50

chorizo, basil, caviar & shellfish dressing

GOATS CHEESE & THYME PANNA COTTA £8.50 (V)

sweet & sour tomatoes & linseed cracker

TO CONTINUE

TRIO OF LAMB £24.00

roast rump of lamb, braised lamb belly & crispy sweetbread
fondant potato, aubergine, tomato, watercress & rosemary jus

ROASTED BEETROOT & RED PEPPER WELLINGTON £17.50 (V)

walnut & caper salsa

ROAST HALIBUT FILLET £23.50

caramelised cauliflower, fennel & warm tartare sauce

HONEY & SESAME ROAST DUCK BREAST £22.95

crispy leg, vegetable pave, apricot, roast chicory & orange jus

WILD MUSHROOM & WILD GARLIC RISOTTO £18.50 (V)

pecorino cheese & truffle

MARINATED SALMON FILLET £19.50

golden mussel chowder, shallots, kale & red cabbage

28 DAY DRY-AGED STEAK

portobello mushroom, balsamic glazed cherry tomatoes,
triple cooked chips, onion & smoked shallot butter

RIB EYE STEAK (260g) £32.00

FILLET (250g) £35.00

SAUCES £2.50

peppercorn, red wine jus & sauce diane

SIDES £3.75

triple cooked chips, french fries, sweet potato fries
creamed potato, beer batter onion rings, mixed salad,
buttered broccoli & toasted almonds

Please make our staff aware of any dietary/allergen requirements
you may have so we can accommodate your needs.

TO FINISH

MADAGASCAN VANILLA MILLE FEUILLE £8.95

fine crunchy pastry, light vanilla cream & caramel with puff pastry ice cream

MILK CHOCOLATE FINANCIER SPONGE £8.25 (V)

coffee ganache, buckwheat & vanilla milk cloud

CRÈME BRULEE £7.00 (V)

meringue & seasonal garden fruits and berries

CHOCOLATE FRANGIPANE TART £7.50 (V)

salted caramel, bitter ganache, chantilly & yogurt sorbet

STICKY TOFFEE PUDDING £6.50 (V)

rich butterscotch sauce & vanilla ice cream

RHUBARB CHOUX £8.25 (V)

choux craquelin, rhubarb, crème diplomate & rhubarb sorbet

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50

a perfect accompaniment to an after dinner tea or coffee

ARTISAN CHEESE SELECTION

REDESDALE

sheep's milk, semi hard, english

DURHAM CAMEMBERT

cow's milk, soft, english

DARLING BLUE

cow's milk, semi hard, english

COLLIERS CHEDDAR

cow's milk, hard, welsh

GOLDEN CROSS

goat's milk, soft, english

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

3 CHEESE £10.00

4 CHEESE £12.50

5 CHEESE £15.00