

SEASONAL SPECIALS

AUGUST TASTE OF THE SEASONS MENU



STARTERS

- **LAKES GIN AND BEETROOT CURED SCOTTISH SALMON** WITH CHILLED CUCUMBER SOUP, PICKLED BEETS AND HORSERADISH CREAM GF £11.00
- **SEARED BEEF CARPACCIO** WITH PARMESAN WHIP, CAPER AND PARSLEY DRESSING, PINE NUTS, ROCKET AND CHARRED SOURDOUGH GF £12.50
- **HOMEMADE GAZPACHO SOUP** GF VE V £7.00
- **HARISSA MARINATED VEGETABLE AND HALLOUMI KEBABS** WITH SOY AND GINGER DRESSING , MIXED SALAD GF VE V £10.00

MAINS

- **PIE OF THE WEEK** -MEAT AND POTATO SHORTCRUST PASTRY PIE WITH FRESH VEGETABLES CHIPS OR MASHED POTATO AND GRAVY £19.00
- **HERB CRUSTED COD FILLET** WITH A SUMMER STEW, COURGETTES, OLIVES, SUN DRIED TOMATOES, POTATOES CAPERS AND CHIVES GFA £22.00 GFA
- **CHICKEN SUPREME** WITH PANCETTA AND PEA RISOTTO, TENDER STEM BROCCOLI AND MUSHROOM FOAM GF £21.00
- **HONEY GLAZED DUCK BREAST** WITH SAVOY CABBAGE SAUERKRAUT, COCOTTE POTATOES AND SPICED PLUM SAUCE GF £23.50
- **STUFFED BELL PEPPER** WITH SRIRACHA MARINATED TOFU, QUINOA, COCONUT RICE, VEGETABLES, CHARRED PAK CHOI AND BASIL OIL GF VE V £19.50



DESSERTS

- **BLACKBERRY AND APPLE CRUMBLE** WITH A VANILLA CUSTARD VE £8.50
- **HOMEMADE PROFITEROLES** FILLED WITH CARAMEL AND CHANTILLY CREAM WITH HOT BUTTERSCOTCH SAUCE AND VANILLA GELATO VE £8.50

CHEESES

TORPENHOW FARMHOUSE DIARY CHEESES

- **BINSEY RED** - FIRM, RED LEICESTER-STYLE CHEESE NAMED AFTER BINSEY: THE NORTHERNMOST OF THE LAKE DISTRICT
- **DARLING HOWE BRIE** - PRISTINE WHITE ROUND HAS A CLASSIC NUTTY FLAVOUR POTTERY SOFT CENTRE WITH A DISTINCT CITRUS NOTE
- **APPLEBY BLACKDUB BLUE CHEESE** - MEDIUM SOFTENERS DELIVERS A RICH CREAMY TEXTURE
- SERVED WITH HOMEMADE CHUTNEY, CELERY, GRAPES AND A SELECTION OF BISCUITS - £13.00

LIKE THE LOOK OF THIS MENU?

WHY NOT TRY OUR AUTUMN 6 COURSE TASTING MENU - 11TH OCTOBER 25

OUR TASTING MENU OFFERS CHOICES OF DISHES PLUS A WELCOME DRINK!