

EVENING MENU

SERVED MONDAY - THURSDAY 4 - 8PM

3 COURSES - 35

NOT AVAILABLE ON BANK HOLIDAYS

STARTERS

TEMPURA KING PRAWNS
PICKLED CUCUMBER AND NDUJA
MAYO

ASIAN STICKY BRAISED LAMB
WATERCRESS, EDAMAME, RADISH
AND CRISPY NOODLES

LOBSTER RAVIOLO
FENNEL AND LOBSTER BISQUE

MAINS

PAN SEARED SALMON FILLET
BUTTERED SPRING GREENS, JERSEY ROYAL POTATOES, DILL
OIL AND CHAMPAGNE BUTTER SAUCE

LANESHAW BRIDGE REARED HERDWICK LAMB
LAMB CUTLETS & MINI LAMB HOTPOT,
YORKSHIRE ASPARAGUS, PEAS, SPRING FLOWERS AND
WATERCRESS GEL

LANESHAW BRIDGE REARED FILLET WELLINGTON
STEM BROCCOLI, POMME PURÉE, BEER GEL AND PORT JUS
SURCHARGE + 7

DESSERTS

BRÛLÉED LEMON TART
BLUEBERRY COMPÔTE AND CLOTTED CREAM

STICKY TOFFEE PUDDING
RICH TOFFEE SAUCE AND BANOFFEE ICE CREAM

TIRAMISU
TIA MARIA SAVOIARDI, WHIPPED MASCARPONE,
GRATED CHOCOLATE