

EVENING MENU

SERVED MONDAY - THURSDAY 4 - 8PM

3 COURSES - 35

NOT AVAILABLE ON BANK HOLIDAYS

STARTERS

TEMPURA KING PRAWNS
PICKLED CUCUMBER AND NDUJA MAYO

HARISSA BRAISED LAMB
FETA, POMEGRANATE AND BITTER LEAF
SALAD

LOBSTER RAVIOLO
FENNEL AND LOBSTER BISQUE

MAINS

BUTTER POACHED COD LOIN
GIANT COUS COUS, ROASTED CAULIFLOWER, SAFFRON MAYO AND RAS
EL HANOUT CURRY SAUCE

LANESHAW BRIDGE REARED HERDWICK LAMB
LAMB CUTLETS & BRAISED LAMB BREAST,
ASPARAGUS, BROAD BEANS, EWES CURD, LAMB FAT HASH BROWN
AND MINTED LAMB JUS

PAN SEARED DUCK BREAST
BUTTER POACHED CARROTS, SHREDDED ONION & SAVOY CABBAGE,
MASH AND MADEIRA JUS

DESSERTS

RHUBARB AND CUSTARD TART
POACHED RHUBARB, CRÈME PÂTISSIÈRE, RHUBARB
SORBET AND PICKLED GINGER

STICKY TOFFEE PUDDING
RICH TOFFEE SAUCE AND BANOFFEE ICE CREAM

CARAMELISED WHITE CHOCOLATE CRÈMEUX
SOUR CHEERY, VANILLA ICE CREAM AND SHORTBREAD