

Starters

English asparagus and Jersey royals

Slow cooked pheasant egg, parmesan and truffle

Hot and sour broth

Belly pork, spring vegetables

Oxtail fritters

Nasturtium mayonnaise

Crab and grapefruit

Brown crab, watercress mousse, crisp sourdough

Beetroot cured trout

Heritage beetroots and fennel

Sheep curd mousse

Soused vegetables, hay and wheat

Potted ham

Pea mousse, feta and mint

Mains

Cumbrian rump of lamb

Purple sprouting broccoli, lamb fat potatoes, apricot and almond

Local roasted venison

Smoked potato, chard and hay baked celeriac

Corn fed chicken

Grilled gem, parsley potato, peas, onion and bacon

Local reared pork

Black garlic, salt baked turnip and alliums

Grilled cod

Creamed potatoes, spinach and Forestiere sauce

Pan fried bass

Potato dumplings, summer vegetable broth

Brown butter poached hake

Spring vegetables and herb risotto

Desserts

Buttermilk panna cotta

Raspberries and mint

Elderflower cannelloni

Garden flowers and cucumber

Bitter chocolate fondant

Milk ice cream and chocolate tuille

Mascarpone cheesecake

Strawberries, pink peppercorn and basil

Passionfruit crème brûlée

Bitter chocolate, honeycomb and mango

Homemade ice cream

Choose from a selection of flavours

British cheese board

Shipston Blue - *Lancashire*

Pasteurised, buffalo milk, semi-soft, full blue flavour

Crofton - *Cumbria*

Unpasteurised, goat and cow's milk, slightly chalky, creamy and rich.

Mrs Kirkham's Aged - *Lancashire*

Unpasteurised, cow's milk, traditional Lancashire cheese from this well-known farm

Swaledale Ewes - *North Yorkshire*

Pasteurised, ewe's milk, hard pressed, moist and tangy

Three courses £40