

## SAMPLE A LA CARTE

*(Please Note Some Ingredients May Change Due To Seasonality)*

### STARTERS

Leek & Potato Soup, Wild Garlic Oil	6.95
Ham Hock Terrine, Damson Chutney, Toasted Cinnamon Sourdough	8.95
Stornoway Black Pudding, Hen's Egg, Bubble & Squeak	8.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Sautéed Scallops, Jerusalem Artichoke, Truffle Sauce	12.50

### MAINS

Pan Fried Scottish Cod Loin, Mussels, Leek, Pancetta, Creamed Potatoes	17.95
Pan Roasted Chicken Breast, Pak Choi, Camembert Ravioli, Oyster Mushrooms	18.95
Honey Roasted Root Vegetables, Crispy Goats Cheese	13.95
Beetroot Gratin, Wild Mushroom & Gruyere Cheese Crust, Shimeji Mushrooms	14.50
Cumbrian Lamb Rump, Puy Lentil, Spring Vegetables	22.95
Cartmel Valley Venison Loin, Beetroot Choux-Crouete, Hispi Cabbage	26.50
Tournedos Rossini, Rosti Potato, Red Wine Jus	26.95

### DESSERTS

Banana & Passion Fruit Soufflé, Vanilla Ice Cream	7.95
The Punchbowl Lemon Tart, Mirk Howe Damson Sorbet	7.95
Chocolate & Raspberry Mousse, Raspberry Ripple Ice Cream	7.95
Apple & Frangipane Tart, Apricot Glaze, Vanilla Ice Cream	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Selection of Cheeses	£10.95