

## SAMPLE A LA CARTE

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

### STARTERS

Mushroom Veloute, Thyme Chantilly	5.50
Pork 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
Warm Scallop Salad, Jerusalem Artichoke, Hazelnut, French Beans	13.90

### MAINS

Pan Fried Scottish Cod Loin, Mussels, Leek, Pancetta, Creamed Potatoes	17.95
Roast Pheasant Breast, Spiced Pear, Black Pudding	19.50
Honey Roasted Root Vegetables, Crispy Goats Cheese	13.95
Beetroot Gratin, Wild Mushroom & Gruyere Cheese Crust, Shimeji Mushrooms	14.50
Cartmel Valley Venison Loin, Beetroot Choux-Crouete, Hispi Cabbage	26.50
8oz Sirloin Steak, Tomato, Mushroom, Peppercorn Sauce, Dripping Chips	23.95

### DESSERTS

Raspberry Soufflé, Vanilla Ice Cream	7.95
The Punchbowl Lemon Tart, Mirk Howe Damson Sorbet	7.95
Gateaux Opera, Vanilla Ice Cream	7.95
Crème Brulee, Lavender Shortbread, Raspberries	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Selection of Cheeses	£10.95