

## SAMPLE A LA CARTE

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

### STARTERS

Mushroom Veloute, Thyme Chantilly	5.50
Cumbrian Game Terrine, Damson Chutney, Toasted Cinnamon Sourdough	8.95
Stornoway Black Pudding, Hen's Egg, Bubble & Squeak	8.50
Cumbrian Lobster Tortellini, Buttered Spinach, Shellfish Sauce	12.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
West Coast Scallops, Black Pudding, Cauliflower, Granny Smith Apple	13.90

### MAINS

Pan Fried Scottish Cod Loin, Warm Tartare Sauce, Braised Lettuce	17.95
New Season Pheasant, Celeriac Mash, Cabbage & Pancetta	19.50
Honey Roasted Root Vegetables, Crispy Goats Cheese	13.95
Beetroot Gratin, Wild Mushroom & Gruyere Cheese Crust, Pickled Mushrooms	14.50
Roast Lamb, Braised Shoulder, Crispy Haggis, Onion Puree, 'Hot Pot Vegetables'	25.95
Pan Roasted Halibut, Baby Onion, Wild Mushroom & Pancetta Beurre Blanc	24.50
Cartmel Valley Venison Loin, Potato & Thyme Terrine, Rainbow Carrots	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
Apple & Frangipane Tart, Apricot Glaze, Vanilla Ice Cream	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Selection of Cheeses	£10.95