

**STARTERS:**

Velouté of Jerusalem Artichoke, Crispy Parsley, Artichoke Crisps, Truffle	6.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Hand Picked White Crab Salad, Trio of Melon, Mango & Basil Puree	12.50
Stornoway Black Pudding, Cured Chalk Stream Trout, Poached Hen's Egg	10.50

**LUNCH:**

Creedy Carver Dry Aged Duck Breast, Confit Leg Meat Stuffed Cabbage Ball, Mirk Howe Damson Puree, Damson Duck Jus	24.00
Traditional Beer Battered Haddock, Chips & Garden Peas	13.50
Crispy Cauliflower, Beetroot, Goats Cheese, Sherry Vinaigrette	13.95
Pan Fried Seabass, Sea Aster, Crispy Capers, Salty Fingers, Warm Tartare Sauce	18.50
Cartmel Valley Game Black Pudding Sausage, Smoked Pomme Purée, Onion Gravy	14.00
Homemade Crab Tagliatelle	16.00

**SIDES:**

Beef Dripping Chips	3.95
Truffle & Parmesan Fries	5.95
Seasonal Greens	3.95
Lovingly Artisan Bread, Rapeseed Oil, 12 Year Old Modena Balsamic	2.50

**DESSERTS:**

Banana & Passion Fruit Soufflé, Vanilla Ice Cream ( <i>approx. 15 minute wait</i> )	7.95
Pistachio Crème Brûlée, Crystallised Pistachios, Vanilla Ice Cream	7.95
Blueberry Mousse, Sable Biscuit, Sweetened Milk Ice Cream	7.95
Chocolate & Orange Creméux, Sesame Tuile, Salted Orange Caramel, Orange Puree	7.95
Classic Lemon Tart, Damson Sorbet	7.95

**PLEASE NOTE:**

This menu is subject to change on a daily basis.

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES  
Please note a 10% discretionary service charge is added to tables of 8 and over.