

SAMPLE A LA CARTE

(Please Note Some Ingredients May Change Due To Seasonality)

STARTERS

Velouté of Jerusalem Artichoke Crispy Parsley, Artichoke Crisps, Truffle	6.50
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
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Pan Fried Scallops, Carrot & Lime Puree, Satay Sauce, Compressed Pineapple, Coconut Foam	12.50

MAINS

Pan Fried Seabass, Sea Aster, Crispy Capers, Salty Fingers, Warm Tartare Sauce	22.00
Pan Fried Turbot, Celeriac Puree, Grape, Verjus Sauce	27.00
Crispy Cauliflower, Beetroot, Goats Cheese, Sherry Vinaigrette	14.50
Cumbrian Lamb Rump, Pea Espuma, Black Olive Potato Cake, Tomato Fondue	23.95
Pan Roast Fillet of Beef, Braised Gem Lettuce, Smoked Pomme Purée, Chimichuri	27.00
Dry Aged Creedy Carver Duck, Confit Leg Meat Stuffed Cabbage Ball, Mirk Howe Damson Puree, Damson Duck Jus	24.00

DESSERTS

Banana & Passion Fruit Soufflé, Vanilla Ice Cream	7.95
The Punchbowl Lemon Tart, Mirk Howe Damson Sorbet	7.95
Chocolate & Orange Crèmeux, Sesame Tuile, Salted Orange Caramel	7.95
Pistachio Crème Brûlée, Crystallised Pistachios, Vanilla Ice Cream	7.95
Blueberry Mousse, Sable Biscuit, Sweetened Milk Ice Cream	7.95
Selection of Cheeses	£10.95

PLEASE NOTE:

This menu is subject to change on a daily basis.