



A la carte Menu 15.09.2019

	ALLERGENS												DIETARIES						
	GLUTEN*	CRUSTACEANS	EGGS	FISH	PEANUTS	SOYBEANS	DAIRY	NUTS**	CELERY	MUSTARD	SESAME SEEDS	SULPHUR***	LUPIN	MOLLUSCS	PORK	ALCOHOL	VEGETARIAN	VEGAN	SHARED FRYER
Starters																			
WILD BOAR AND WALNUT TERRINE, PICKLED PLUMS, FIG PUREE, CROUTONS																			
GAME HOTCH POTCH																			
HAND CHOPPED VENISON TARTLET, QUAIL EGG, BLACK GARLIC KETCHUP																			
BURRATA, BEETROOT, MIXED SEED GRANOLA, BEETROOT DRESSING																			
CELERIAC AND POTATO RÖSTI, CAULIFLOWER PUREE, OYSTER MUSHROOM																			
THE HARE ÉCLAIR - GAME LIVER PARFAIT, PARSNIP PURÉE, CAPERS, CUMBERLAND SAUCE																			
SIZZLING KING SCALLOPS, BLACK PUDDING, CHORIZO, GARLIC BUTTER																			
JUGGED HARE TINNED SALMON, SODA BREAD																			
Mains																			
FISH PIE, EGG YOLK MASH, DILL CRUST																			
POACHED FILLET OF CORNISH HALIBUT, JERUSALEM ARTICHOKE, SAMPHIRE, PRAWN BISQUE																			
STICKY BRAISED PORK BELLY, GUINNESS AND SOYA GLAZE, HAZELNUT CRUMBLE, LEMON BROCCOLI																			
BEEF CHEESEBURGER, RELISH, STREAKY BACON, FIRECRACKER SAUCE, TRIPLE COOKED CHIPS																			
GAME KEEPERS BURGER – BUN, LIVER PARFAIT, BOAR IN BLANKET, PLUM RELISH, CHEESE, HEATHER CHIPS																			
FIELD ROAST, BUTTERNUT SQUASH, KALE, PUMPKIN SEEDS, WILD MUSHROOM SAUCE																			
220G CUMBRIAN FLAT IRON STEAK, PEPPERCORN SAUCE, FRENCH FRIES																			
225G CUMBRIAN RIBEYE STEAK, WHIPPED MUSTARD, DRIED ONION CRUMBLE, TRIPLE COOKED CHIPS																			
650G RIB OF BEEF, TRIPLE COOKED CHIPS, WILD MUSHROOM AND TRUFFLE JUS, PEPPERCORN SAUCE																			
GROUSE, SERVED WITH CABBAGE AND BACON, LIVER PÂTÉ, GAME CHIPS, BREAD SAUCE, RED WINE JUS																			
JUGGED HARE, CREAMED MASHED POTATOES, CABBAGE AND BACON																			
BUTTERMILK PARTRIDGE CAESAR SALAD, MAPLE BACON, CACKLEBEAN EGG, PARMESAN																			
GUINEA FOWL AND STREAKY BACON KIEV, WILTED SPINACH, MASHED POTATO																			
Sides																			
KALE, THYME ROASTED SQUASH, GARLIC OIL																			
CHILLI AND GARLIC BROCCOLI																			
FRENCH FRIES																			
TRIPLE COOKED CHIPS																			
BRAISED RED CABBAGE																			
BABY LEAF SALAD, HOUSE DRESSING																			
Desserts																			
STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM																			
WINTER BERRY AND GRANOLA CRUMBLE, COCONUT SORBET																			
CHOCOLATE AND CHERRY OPERA CAKE																			
PISTACHIO RICE PUDDING, STEWED APRICOTS																			
CHEESE BOARD – MRS BELL'S BLUE / PERL WEN / CAMBUS O'MAY, MALT LOAF, FLATBREAD, CHUTNEY, WALNUTS																			

X - contains Allergen

* Cereals containing gluten - wheat, rye, barley, oats, spelt, kamut

** Nuts - almonds, walnuts, cashews, pecan nuts, Brazil nuts, pistachio

*** Sulphur dioxide and sulphites at concentration more than 10mg/kg

Crustaceans: crab, lobster, shrimp, crayfish

Molluscs: octopus, squid, snail, clams, scallops, mussels