



SUMMER MENU 2010

Our menus are created using fresh, quality produce from carefully sourced suppliers, cooked fresh to your order. We hope that you enjoy your meal.

To Start

Local English asparagus spears topped with a softly poached hen's egg and crispy Parma ham on toasted Brioche with truffle dressing.....	£7.50
Soup of the day with garlic croutons and puff pastry fingers.....	£4.95
Chicken liver and brandy parfait with home made chutney and toast.....	£6.20
King Prawn, rocket and roasted almond salad with Aubergine Caviar.....	£7.20
Parpadelle pasta ribbons in a creamy slow braised ham hock, mushroom and Parmesan sauce.....	£6.50
Salad of North Sea Lobster and cucumber marinated in sesame oil with mango, radish, coriander and lime salsa.....	£9.50

Main Courses

Breaded slow braised belly pork, ham and apple cake served with red cabbage, roasted new potatoes, baked Granny Smith apple and a creamy cider sauce.....	£15.40
Fillet of East coast haddock deep fried in beer batter with tartare sauce, garden peas and hand cut chipped potatoes.....	£10.50
Lasagne of lamb and courgette served with cous cous, tomato and celery salsa and caramelised onion sauce.....	£16.00
Skewer of marinated King scallops and prawns with risotto of Chorizo sausage, red pepper and English broad beans and grilled bock choy.....	£19.50
Roasted rump of Stilton butcher's beef served with celeriac and potato mash, spinach and confit shallots with Shitaki mushrooms.....	£17.50

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Main Courses Continued...

Roasted rump of Stilton butcher's beef served with celeriac and potato mash, spinach and confit shallots with Shitaki mushrooms.....	£17.50
Traditional beef, ale, carrot and mushroom pie topped with a puff pastry lid served with boiled new potatoes.....	£10.50
Grasmere Farm pork loin layered between black pudding and sausage stuffing served with creamy Penne pasta Carbonara.....	£14.00
Baked fillet of Scottish salmon with Provencal ratatouille and a ravioli of local asparagus and salmon with fresh tomato and basil coulis.....	£15.50
Loin of Tuna with Szechuan pepper and an Oriental stir fry of vegetables served with caper, cucumber and fresh mint dressing.....	£17.00
Risotto of Shitaki mushrooms, spinach, brandy, cream and Parmesan finished with white truffle oil.....	£10.20
Chicken breast in a marinade of honey and lime served with fondant potato, salsify and peas and rich jus.....	£15.00