

Dinner

Two course £25 / Three courses £30

Starter

Homemade soup of the day served with locally made bread	ve
Eden smoky chestnut arancini with an eden smoky custard and pickled pear	v
Pork cheek with apple potatoes and celeriac puree in a cider jus	gf
Pigeon breast with a duck spring roll, moolis and beetroot	df
Artichoke with pearl barley, celeriac and sweet potato	ve
Smoked mallard with crispy duck hearts and croutons in a clementine and cranberry relish	
Beetroot on a beer soil with a radish cream	ve
Main	
Dexter fillet of beet with a slow braised beef short rib, shallot puree, celeriac, lovage and dauphinoise potato (£3.00 Supplement)	
Pan fried pheasant breast with pommes Anne potato, blackberries, and a parsnip puree	gf
Breast of Chicken with a chicken sausage served with butternut squash, pumpkin, pommes puree in a tarragon jus	gf
Saddle of Venison with wild berries in a truffle sauce served with chantenay carrots, roasted courgette, and dauphinoise potato (£2.00 Supplement)	gf
Fillet of stone bass with curried mussels in a lobster and noodle bisque	gf
Risotto of chestnut mushroom with toasted chestnuts, truffle oil and gran pedana	υ
Sides: Chips, seasonal vegetables, onion rings (£4.00 Supplement) House salad (£2.80 Supplement) Bread with butter of the day, basil pesto, humous & olives (£6.50 Supplement)	
Dessert	
Chocolate fondant lava cake with Madagascan vanilla ice cream	n afontion

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Carrot cake with chantenay carrot sweets, mixed spice cream and caramel ice cream	v
Homemade sticky toffee pudding with fudge sauce and gingerbread ice cream	v
Rhubarb crumble served with crème Anglaise	v, gf option
Parfait dipped in white chocolate, pistachio and honeycomb with an orange sorbet	gf, ve option
Cumbrian cheese with Hawkshead chutney, celery, and biscuits (£2.50 Supplement)	