

A sample of recent daily dinner menu

Wild mushrooms tossed in butter and served on a toasted crouton with tarragon cream sauce.

Grilled goat's cheese on a toasted crouton with salad leaves, walnuts, grapes, and balsamic dressing

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Local lamb rump pan fried and served with a wine jus with mint and just a hint of garlic

Sea bass fillet with roasted red onion. Pancetta, tarragon, and garlic, with balsamic vinegar glaze

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Fresh fruit with vanilla ice cream topped with sabayon sauce and glazed under the grill

Apple and strawberry crumble with orange and pine nuts served with double cream

(A glass of dessert wine? 100ml £7.25?)

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Or a selection of regional cheeses,

Blacksticks Blue (a blue veined cheese), Kidderton Goats' cheese log rolled in ash (Butlers Farm House cheeses, Preston), Lancashire, Ruth Kirkham's (unpasteurised cows milk cheddar style cheese), Burland Bloom, delicate and creamy Brie (Butlers Farm House Cheeses, Preston)

£64.95

(including home baked bread roll and butter)

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Freshly brewed coffee served with cream and chocolates

£5.50

Homemade Sloe gin 35ml £7.25

(A selection of herbal and decaffeinated teas and coffee are available if preferred)

We use many different ingredients in the kitchen, please ask for allergen advice  
Meat from Paul and Dan at Lakes Specialty Foods, Game, smoked meats and fish from Jonathan at Cartmel Valley Game, Fish from Frazer at My Fish Company and Cheeses from the Cheese Larder

## Wine Suggestions

### Red

#### Hornhead Malbec 2022

France

Deep dark red. Beautiful flavours of dark fruits, amplified with hints of coffee, cocoa and subtle rosemary. Wonderfully harmonic with a round and juicy mouthfeel. £29.00

175ml glass 13.5% abv £7.25

#### Chateau Puy Razac 2019

Grand Cru St. Emilion, France

A distinguished and reserved character, with a firm taste and fine colour. £49.00

### White

#### Santa Luz Sauvignon Blanc 2021

Chile

Fresh aromas of lime and grapefruit with hints of green herbs. The palate has a wonderful crisp acidity and a delicate mineral character that lingers through to the finish. £27.00

175ml glass 12.5% abv £6.75

#### Sancerre 2022

Domaine Jean Thomas, France

Clean, fresh cut grass on the bouquet, overt and expansive palate with ripe gooseberries giving an added weight. £49.00

### Rosé

#### Campo Nuevo Rosé NV

Garnacha Rosé, Spain

The nose has aromas of strawberry, raspberry and redcurrant. There is a subtle creamy edge on the palate and it's very well balanced and offers terrific value. Yes it's dry, but it has all the body and character to make it a great food wine too. £27.50

### Sparkling

#### Prosecco Villa Sandi NV

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. The palate is fresh and soft to the palate with pear and apple notes and an agreeably fruity and harmonious finish. £35.00

#### Prosecco Il Fresco Villa Sandi NV

By the Glass (200ml) £14.00

Our full wine list is also available.

# For dinner tonight

