# Thursday, 05 March 2020

Potted Morecambe Bay shrimps with toast and salad leaves

Wild mushrooms tossed in butter with parsley, tarragon and cream Ees Wyke style

Pork and apricot terrine with pistachio nuts served with sundried tomato and garlic chutney and toast.

-000-

Noisettes of local lamb pan fried and served with a wine jus with mint and just a hint of garlic

Grilled fill<mark>et</mark> of sa<mark>lm</mark>on with a crushed pink peppercorn sauce

-000-

Spiced Pear poached in red wine and Crème de Cassis with whipped double cream flavoured with Cointreau

Sticky toffee sponge and hot butterscotch sauce

-000-

Or a selection of regional cheeses,

Crook (a soft blue veined cheese),

Crofton (unpressed cows and goats milk cheese from

Carlisle) Eden Chieftain (A creamy, close textured

mature cheddar style cheese), Eden valley Brie by the

Appleby Creamery using local milk

-000-

£37.95

Freshly brewed coffee served with cream and chocolates
(A selection of herbal and decaffeinated teas and coffee are available if preferred)

(£2.75)

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 M & J Seafoods and Cheeses from the Cheese Larder

# Wine Suggestions

Red

### Malbec 2017

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. £25.00

175ml glass 13.5% abv £6.25

# Chateau Puy Razac 2016

Grand Cru St. Emílion, France

A distinguished and reserved character, with a firm taste and fine colour. £36.00

White

# Turí Sauvignon Blanc

Chile

Pale yellow in colour with greenish hues. Herbal notes such as tomato leaf as well as fresh tropical fruit like grapefruit, pineapple and mango. A fresh wine with balanced acidity with brings out the fruity sensation on the palate and gives for a long, pleasing finish. £25.00

175ml glass 13.5% abv £6.50

#### Sancerre 2017

Domaine Jean Thomas, France

Clean, fresh cut grass on the bouquet, overt and expansive palate with ripe gooseberries giving an added weight £33.00

Rosé

#### Marques de Caceres Rosé 2017

Ríoja Vití Vinicola, Spain

A superb rose with an attractive coral pink colour. An elegant and expressive wine with an excellent bouquet of strawberries and red currants, fresh and fruity £24.50

Sparkling

#### Prosecco Villa Sandi

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. £30.00

#### Prosecco Il Fresco NV Villa Sandí

By the Glass (200ml) £8.95

Our full wine list is also available.

# For dinner tonight









