

'A LA CARTE'


TUESDAY - SATURDAY 7-9.30PM

'TEASER MENU' - ENJOY 50% OFF SELECTED A LA CARTE DISHES MARKED WITH  TUE-FRI 5-6.30PM

STARTERS

| | | |
|---|---|---|
| TREACLE CURED SEATROUT avocado, cream cheese seaweed, caviar <i>Suggested Wine Pairing; Gewurtztraminer Reserva, Alto Los Romeros, Chile 2015 £6 per glass</i> | 8 |  |
| HOT 'BLOODY MARY' velouté, tabasco, smoked gin <i>Suggested Wine Pairing; Sharpham Dart Valley, Devon, England £6.50 per glass</i> | 8 |  |
| PIEROGI (FOR MY POLISH FRIEND IRENIEUSZ) lamb pastrami, spring veg, consommé <i>Suggested Wine Pairing; Chianti Classico DOCC, Rocca di Castagnoli, Tuscany, Italy, 2013 £6 per glass</i> | 8 | |
| HAM, EGG & PINEAPPLE cured egg yolk, quail egg, chilli <i>Suggested Wine Pairing; Pinot Blanc, Cave de Pfaffenheim, Alsace, France, 2012 £5.50 per glass</i> | 8 | |
| ASPARAGUS sushi, soy, wild garlic & wasabi <i>Suggested Wine Pairing; Chapel Down Bacchus, Tenterdon, Kent, UK £6.50 per glass</i> | 8 |  |

MAINS

| | | |
|--|----|---|
| CUMBRIAN ROSÉ VEAL sirloin, tail, tongue <i>Suggested Wine Pairing; Chateau Corbin, Montagne St Emilion, Bordeaux, France, 2012 £7.50 per glass</i> | 22 | |
| CHICKEN KIEV breast, leg, garlic butter <i>Suggested Wine Pairing; McHenry Hohnen 3 Amigos, Margaret River, Australia 2011 ££7 per glass</i> | 20 |  |
| MORECAMBE BAY TURBOT* cauliflower, cabbage, cockles (*contains nuts; hazelnuts) <i>Suggested Wine Pairing; Pouilly Fume Domaine Sylvain Bailly, Loire, France 2015 £7.50 per glass</i> | 22 | |
| IRISH SEA COD jersey royals, leeks, parsley sauce <i>Suggested Wine Pairing; Pask Sauvignon Blanc, Hawkes Bay, New Zealand 2015 £4.50 per glass</i> | 20 |  |
| CHESTNUT MUSHROOMS risotto, poached hens egg, wood sorrel, confit garlic <i>Suggested Wine Pairing; Avondale Pinotage, Paarl, South Africa 2013 £5.50 per glass</i> | 18 |  |

The whole table is required to order from the same menu ie. a la carte / tasting.

We respectfully request customers refrain from using mobile phones and electronic devices in the dining room.

E-cigarettes & vaping devices may be used only outside in the smoking area to the rear of the building.

DESSERTS

| | |
|---|-------|
| JAFFA CAKE | 8 |
| sorbet, gel, macaron, chocolate <i>Suggested Wine Pairing: Nyetimber Demi Sec, West Sussex, UK £12.50 per glass</i> | |
| LEMON MERINGUE 'PIE' | 8 |
| curd, meringue, ice cream, poppy seed <i>Pacherenc de Vic Bilh Collection, Plaimont, France £5 per glass</i> | |
| RHUBARB CRUMBLE & CUSTARD | 8 |
| hot, cold, poached, crisp <i>Suggested Wine Pairing: Chapel Down English Rose, Tenterden, Kent UK £6 per glass</i> | |
| SMOKED WESTMORLAND CHEESE SOUFFLÉ | 8 |
| parmesan custard, plum tomato jam <i>Gonzalez Byass Alfonso Oloroso Seco Sherry, Spain £4 per glass</i> | |
| CHEESE SLATE | 10/14 |
| 3 or 5 Cumbrian Cheeses fennel biscuits, walnut & raisin bread, chutney, grapes <i>Grahams 2009 LBV Port (Portugal) £4.50 glass</i> | |
| FARRER'S OF KENDAL COFFEE | 5 |
| with homemade Petit Fours why not add a liqueur / spirit to make it a 'Special Coffee' | |

AFTER DINNER DRINKS

| | |
|--|------|
| Pacherenc de Vic Bilh Collection, Plaimont (100ml) | 5 |
| Campbells Rutherglen Muscat (100ml) | 5 |
| Tokaji Aszu, Hungary (100ml) | 7 |
| Dows White Port (50ml) | 6 |
| Taylors IOyo 2010 LBV (50ml) | 5 |
| Pocas Tawny Port (50ml) | 6.50 |
| Pocas Colheita Port 1994 (50ml) | 7.50 |
| Gonzalez Byass Alfonso Oloroso Seco Sherry (50ml) | 4 |
| Stags Breath Bourbon Liqueur | 4 |
| Touissant Coffee Liqueur | 4 |
| Hine Rare VSOP Cognac | 6 |
| Hine XO Premier Cru | 12 |
| Bowmore 12yo | 4.5 |
| Isle of Jura Superstition | 5 |
| Tullibardine 225 Sauternes Cask Finish | 6 |

Please ask to see our drinks menu for a selection
of spirits & liqueurs to enjoy after your meal.

THE CUMBRIAN WAY TASTING MENU

| | |
|---|-------------|
| HOT 'BLOODY MARY' | |
| velouté, tabasco, Worcestershire sauce, smoked gin <i>Sharpham Dart Valley, Devon, England</i> | |
| HAM, EGG & PINEAPPLE | |
| ham hock, cured egg yolk, quail egg, pineapple, chilli <i>Pinot Blanc, Cave de Pfaffenheim, Alsace, France, 2012</i> | |
| TREACLE CURED SEATROUT | |
| avocado, cream cheese, seaweed, caviar <i>Gewurtztraminer Reserva, Alto Los Romeros, Chile 2015</i> | |
| CUMBRIAN ROSÉ VEAL | |
| sirloin, tail, tongue, spinach, mushroom, onion <i>Chateau Corbin, Montagne St Emilion, Bordeaux, France, 2012</i> | |
| SMOKED WESTMORLAND CHEESE SOUFFLÉ | |
| parmesan custard, plum tomato jam <i>Gonzalez Byass Alfonso Oloroso Seco Sherry, Spain</i> | |
| RHUBARB CRUMBLE & CUSTARD | |
| hot, cold, poached, crisp <i>Chapel Down English Rose, Tenterden, Kent UK</i> | |
| JAFFA CAKE | |
| sorbet, gel, macaron, chocolate <i>Nyetimber Demi Sec, West Sussex, UK</i> | |
| | 55PP |
| VEGETARIAN TASTING MENU AVAILABLE | 55PP |
| PERFECT MATCH WINE FLIGHT | 35PP |
| A glass of carefully selected wine to perfectly complement each course | |