

SOUP

Red lentil, roast tomato, basil oil. Garlic focaccia.

PATE

Port & chicken liver. Spiced plum chutney. Cracked black pepper oatcakes.

PRAWN

Coconut king prawn tempura. Spring onion emulsion. Mango salad.

DUCK

Confit leg croquette. Creamed celeriac. Pinto bean & pancetta stew.

SOUFLEE

Lockerbie cheese soufflé. Sautéed potatoes. Soubise sauce.

TERRINE

Wild rabbit & bacon. Port soaked prunes. Toasted treacle bread.

TURKEY

Butter roasted Cumbrian turkey breast. Slow cooked leg. Bread sauce. Cranberry compote. Sage stuffing. Wee sausages. Crispy bacon. Roast tatties. Glazed sprouts. Turkey gravy.

BEEF

Beer braised ox cheek pithivier. Pomme dauphinoise. Buttered kale.

SOLE

Lemon sole. New potatoes. Leek confit. Peas. Smoked haddock velouté.

PORK

Maple braised belly. Black pudding fritter. Mulled apple jelly. Honey roast veg. Arran mustard mash.

LAMB

Slow baked shoulder. Bubble & squeak. Carrot puree. Yorkshire pudding. Lamb jüs.

TART

Winter squash, roasted garlic, sage and red onion. Pine nut crumble. Red wine & thyme gravy

CHEESE

Baked purple fig. Truffled honey. Cumbrian farmhouse blue cheese.

CHOCOLATE

Chocolate truffle terrine. Baileys cream. Clementine.

PLUM DUFF

Traditional homemade Christmas pudding. Brandy custard.

STICKY TOFFEE

Sticky toffee pudding. Toffee sauce. Vanilla ice cream.

CHEESECAKE

Lemon cheesecake. Gingernut biscuit crumb. Cranberry mousse.

ICE CREAMS

A trio of homemade ice cream.

3 Courses £35

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