

ROE DEER 7.95

Wild venison samosas. Charred lime. Tamarind sauce. Yoghurt. Mint.

MUTTON 7.95

Beer braised breast of Cumbrian Herdwick Mutton. Scotch Broth barley pilaf. Rosemary jus.

PARTRIDGE 7.50

Teriyaki partridge breast. Japanese noodle salad. Nashi pear. Wasabi mayo.

RISOTTO 7.50

Pumpkin & winter squash risotto. Crumbed fetta cheese. Salt roasted walnuts. Honey baked fig.

SOUP 5.50

Lentil and Ham hock Soup. Home cured Pancetta. Warm homemade bread.

SOUFLEE 7.25

Farmhouse Lockerbie cheese soufflé. Baby leeks. Sautee potatoes. Kelsae onion sauce soubise.

WOODCOCK 9.50

Ballantine of woodcock. Truffle farce. Seared foie gras. Madeira sauce. Game haggis Bon Bon.

CROSTINI. 7.50

Toasted sourdough. Maple glazed. Berwickshire mackerel. Garden beetroot. Smoked horseradish.

LAMB 18.95

18hr Slow baked lamb. Roast rack of lamb . Creamed potatoes. Rich mint scented roast lamb gravy.

PORCHETTA 16.95

Rolled loin of Cumbrian saddleback pork stuffed with lemon, garlic, fennel seed and herbs. Sauteed lyonnaise potatoes. Puffed crackling. Pear cider gravy.

STEAK 24.50

10oz Rib eye of local scotch beef. Triple cooked chips. Mushroom, tomato, onion rings.

MALLARD 18.50

Seared mallard breast. Confit leg. Wild cherry jûs. Pomme Anna. Stornaway black pudding tart tatin.

VEAL 18.95

Fillet of Cumbrian grass fed rosè veal. White wine cream sauce. Local chanterelles. Wild garlic butter.

HARE 18.95

Fillet of Wild Northumberland hare. Fried beetroot ravioli of pulled hare ragout. Spiced carrot puree.

Charred potatoes. Port wine jus.

GOOSE 18.95

Pan roast goose breast. Sherry braised red cabbage. Dauphinoise. Seville orange sauce. Sage stuffing.

CHICKEN & HAGGIS 15.95

Chicken breast. Grilled haggis. Home cured bacon. Neeps, tatties. Whisky peppercorn sauce.

MONKFISH 18.95

West coast monkfish. Seared scallops. Pea purée. Sorrel beurre blanc.

VENISON 18.95

Roast loin of lolly shot roe deer. Celeriac pathivier. Beef dripping potato fondant. Hawthorn berry sauce

PIGEON WELLINGTON 15.95

Brace of pigeon breast. Mushroom mousse. Spinach crepe. Puff pastry. Slow gin reduction.