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**Evening Menu**

**To Start**

**Hand Dived Scallop,** pork belly, butternut squash, parmesan £14

Rioja Blanco Crianza, Hacienda Grimon, Spain, 2017

**Morecambe Bay Shrimps**, saffron oil, spiced cauliflower velouté £12

Gewurztraminer One to One Estate Reserve, Chile, 2019

**Wood Pigeon,** beetroot, red currants, black pudding sauce £12

Pinot Noir, Distant Noises, Mornington Peninsula, Australia, 2019

**Sweetcorn Panna Cotta**, chowder, coriander, red onion £9

Chardonnay Reserve, Domaine Bousquet, Argentina, 2018

**Main Course**

**Cumbrian Lamb Rump,** smoked potato, grelot onion, heritage carrot, red wine sauce £26

Montagne St. Emilion, Château Teyssier, Bordeaux, France, 2017

**Duck aged in a Salt Chamber**, leek, ham, giroles, sherry vinegar, sage £24

Montepulciano d’Abruzzo, Umani Ronchi, Italy, 2019

**Ikejime Arctic Charr,** celeriac, savoy cabbage, kale, mussel and dill sauce £22

Chablis, Domaine Fevre, France, 2018

**Roast Hispi Cabbage,** onion bhaji, crisp rice, garlic, cashew nuts £18

Gamay, Boujolais Villages, Domaine Lardy, France, 2018

**To Finish**

**Gingerbread Cheesecake**, blackberries, apple sorbet, sugar tuile £9

Côteaux du Layon St Lambert, Domaine Vincent Ogereau, France, 2018

**Chocolate Delice,** poached plum, plum sorbet, white chocolate & coffee ganache £9

Maury Grenat, Domaine Lafage, Roussillon, France, 2017

**Passion Fruit Curd**, caramelised pineapple ice-cream, fennel pollen, honeycomb £9

Late Harvest Savignon Blanc, Morande, Casablanca Valley, Chile, 2019

**Cheese,** aselection from Courtyard Dairy£10

*Matching wines shown in orange.*

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