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 **Evening Menu**

 **To Start**

**Ikejime Arctic Char,** rhubarb, radish, pickled tapioca, dashi £14

Rioja Blanco Joven, Hacienda Grimon, Rioja, Spain, 2020

‘Gorro’ Loureiro, Portugal Wine Boutique Winery, 2020

**Morecambe Bay Shrimp**, saffron oil, spiced cauliflower velouté £13.50

‘Secateur’ Chenin Blanc, A.A. Badenhorst, S. Africa, 2021

Pouilly-Fuissé, Domaine Cornin, Burgundy, France, 2018

 **Venison Tartare,** pickled red currants, shallot, parsnip, wild garlic £15.00

Pinot Nero, Castel Firmian, Mezzacorona, Trentino, Italy, 2019

‘Volcanico’ Pais, A los Vinateros Bravos, Chile, 2019

**Thornby Moore Goats Cheese**, fermented beetroot, walnut, caraway, apple £12.00

Sancerre Rose, Domaine Pierre Martin, Loire, France, 2020

Cheverny Blanc, Domaine du Salvard, Loire, France, 2020

**Main Course**

**Cumbrian Lamb Rump,** red cabbage, smoked potato, anchovies & mint emulsion £28

Vasqueyras, Domaine La Ligiere, Rhone, France, 2019

Chianti Classico ‘Ama’, Castello di Ama, Tuscany, Italy, 2018

**Salt Aged Duck**, chicory, celeriac, cavolo nero, sesame tuile £27

DAO Tinto, Prunus, DAO, Portugal, 2018

‘Volcanico’ Pais, A los Vinateros Bravos, Chile, 2019

 **Loin of Cod,** pea, chorizo, watercress, beurre blanc £24

‘Gorro’ Loureiro, Portugal Wine Boutique Winery, 2020

Pouilly-Fuissé, Domaine Cornin, Burgundy, France, 2018

**Roast Cauliflower,** hazelnut, mushroom, black garlic emulsion, crisp kale £20

‘Secateur’ Chenin Blanc, A.A. Badenhorst, S. Africa, 2021

Pinot Nero, Castel Firmian, Mezzacorona, Trentino, Italy, 2019

 ***Matching wines shown in orange.***