

## *A La Carte Menu*

### *Starters*

*Estate Pigeon, Rocket Salad with Sautéed Spring Onion and Wild Mushrooms*

£7.95

*Scallops Wrapped in Pancetta Served with Carleton Cauliflower Crowdie*

£10.95

*Trio of Salmon (Smoked, Marinated, Cured) Coniston Fennel Pollen Dressing and Lemon Jelly*

£7.95

*Deep Fried Brie Served with Sun Blushed Tomato Risotto Cakes, Baby Herb Salad and Pesto*

£6.95

*Duck Terrine, Apple Compote, Homemade Brioche, Port Raisin Syrup*

£6.95

### *Main Course*

*Loin of Three Dales Lamb, Pea and Mint Puree, Spring Vegetables and New Potatoes*

£19.50

*Wild Sea Trout with a Hazelnut and Tarragon Crust Served with a Saffron and Prawn Risotto*

£16.50

*Craven Rib-Eye Steak, Roasted Tomatoes and Shallots, Gratin Potatoes and Watercress*

£19.50

*Homemade Local Goats Cheese & Butternut Squash Ravioli with Pine Nuts, Crispy Sage and Lemon Dressing*

£14.50

*Holme Farm Venison, Griotine Cherry Sauce, Spring Greens, Bubble and Squeak Potato Cake*

£18.50

### *Puddings*

*Assiette of Citrus Desserts:*

*Iced Orange Parfait, Lemon Posset, Orange and Cointreau Jelly and Lemon Brulee*

£5.95

*Yorkshire / Lancashire / Cumbrian Cheeses Served with Celery, Grapes, Biscuits, Dundee Cake, Mrs B's Chutney, and a Glass of Port*

£10.95

*Yorkshire Sticky Gingerbread with Golden Syrup and Pouring Cream*

£5.95

*Triple Chocolate Truffle Cake and chocolate Drizzle*

£5.95

*Passion Fruit Jelly and Honey Yoghurt with Mango Cookie*

£5.95

*Coffee and Homemade Petit Fours*

£3.50

*Liqueur Coffee*

£5.50