

SAMPLE A LA CARTE - AUTUMN

To start

PRAWN COCKTAIL Scrambled Cucumber, Wilted Gems, Roast Langoustines,, Cocktail Sauce Espuma	£14.00
SALMON Oak Smoked, Lemon & Black Pepper	£10.00
CRAB & SKATE Tian, Avocado Ice Cream, Brown Butter Emulsion	£12.00
LIVER & ONIONS Roast Foie Gras, Textures of the Onion Family, Balsamic Sauce	£14.00
HAM & EGGS Pressed Smoked Ham Hock & Wood Pigeon, Pickled Giroles, Truffle Marshmallow, "Egg Benedict"	£12.00
BEETROOT Three Ways, Goat's Curd & Hazelnut, White Balsamic Jelly (v)	£9.00
MUSHROOM Velouté, English Breakfast Garnish, Bread & Butter	£8.00

To Follow

HAND DIVED SCALLOPS Pork Belly & Scratchings, Sweet Potato, Apple & Cumin, Micro Coriander	£24.00
MONKFISH "Meunière", Risotto of Cèpes Mushrooms, Morecambe Bay Mussels	£24.00
EAVES FARM VENISON Roast Loin, Swede Purée, Sloe Gin, Bitter Chocolate & Blackberries	£26.00
GOOSNARGH DUCK Poached & Roast, Potato Wrapped Foie Gras, Celeriac and Treacle	£26.00
HERDWICK LAMB Roast Rump, Crispy Tongue, Fennel & Goat's Cheese, Liquorice Essence	£22.00
GRAY LEG PARTRIDGE Poached, Leg Meat Kiev, Buttered Peas, Salsify & Thyme	£20.00
AGED CUMBRIAN BEEF Roast Sirloin, Hand Cut Chips, Red Wine & Béarnaise Sauces	£28.00
VEGETARIAN Vegetarian option available upon request	£16.00

Some of our dishes may contain nuts. Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed.

Some of our dishes are served warm not hot.

Prices are inclusive of VAT at 15%. (V) = vegetarian.

CASSIS at *Stanley House*

To finish

ARTIST PALETTE

Selection of Home Made Ice Creams & Sorbets (v) £7.50

WHITE CHOCOLATE

Compressed & Carpaccio of Alfonso Mango, Honey & Saffron Ice Cream (v) £7.50

APPLE & BLACKBERRY

"Jelly & Ice Cream", Caramel Espuma (v) £7.50

PASSION FRUIT & BANANA

Rum & Raisin Pannacotta, Manjari Chocolate (v) £7.50

PEAR

Tart "Tatin", Ginger Bread Ice Cream, Honeycomb (v) £7.50

CHEESES

Plate of Artisan Cheeses from "Premier" £8.50

TEA & COFFEE

Served with Treats £2.95