

A La Carte Menu

Starters

Soup of the Day

A choice of two homemade soups served with a bread roll
£4.50

Home Made Chicken Liver Parfait

With onion marmalade and homemade brioche
£5.95

Fresh English Asparagus

With peas, broad beans and quail egg with a mint dressing
£5.95

Seared Scallops

With Stornaway black pudding, cauliflower and truffle puree
£7.95

Home Cured Gravdax

With potato blini, crab beignet and Citrus Dressing
£6.50

Water Melon Salad

With micro herbs and crispy bacon
£5.25

If you have any dietary requirements please inform one of our staff
Please respect our no mobile phone policy

Mains

Fillet of Beef

With Shallot puree, dauphinoise potato, spinach and a thyme jus
£25.50

Pan Fried Halibut

With Chorizo sausage, purple broccoli, slow roast tomatoes and aged balsamic
£16.95

Slow Braised Belly Pork

With Spring Cabbage, fondant potatoes and an apple and chive jus
£15.95

Red Onion Tart

With wild mushrooms, spinach, blushed tomato fricassee and red pepper puree
£10.95

Crepinette Chicken

With spring vegetable broth and Italian Taleggio and sage cheese
£15.50

Sea Bass Fillet

With basil & lemon crushed potatoes, braised fennel, black olive tapenade and basil oil
£13.95

All of our main meals are served with a side order of fresh vegetables and potatoes
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Desserts

Chocolate Tart

Raspberry sorbet and mint sugar

Plum and Coconut Bakewell Tart

Coconut Ice cream and plum jelly

Rhubarb Bavarois

Apple and ginger sorbet with raspberry coulis

Light Steamed Lemon Pudding

Rosewater Cream

Elderflower Crème Brulee

Gooseberry compote and shortbread

Selection of Abbey House Homemade Ice Cream

£5.50

Cumbrian Cheese Selection

(two per selection)

Biscuits, Celery and Chutney

(plus £1.25 per extra cheese)

£6.50

Farrers Lakeland Tea or Freshly Ground Coffee

£2.25