3 COURSE SEATED DINNER £90PP

For groups above 12, please select 1-1-1

STARTERS

Burrata & Chantarelle Mushrooms (V)
Black truffle and vanilla honey, focaccia crouton & radicchio tardivo

Kinglas Smoked Salmon
Gribiche sauce, compressed cucumber & radish

Prawn Cocktail
Marie Rose sauce, iceberg lettuce & Amalfi Lemon

Seared Beef Carpaccio
King oyster mushrooms, black truffle & crispy Jerusalem artichokes

MAINS

Charred Leeks & Artichokes
Romesco sauce

Crab & Saffron Paccheri

Roasted Cod
Lobster and truffle beurre blanc, butterbeans & samphire

Corn-Fed Roasted Chicken Supreme
Mash potato, mustard & wild mushroom sauce

Courgette Orecchiette (V)
Basil Pesto, smoked ricotta & pistachio

Braised Lamb Shank
Pearl barley orzotto, king oyster & green harissa

Maccheroncini Lamb Ragù

Lake District Farmers Beef Ribeye +£12
French fries & Roasting jus | 35 days aged, 250 gr

DESSERTS

Winterberries Yule Log (V)

Rose, Raspberry & Lychee Opera Cake (V)

Tiramisù (V)

Affogato (V)

Ice Creams & Sorbet Selection (V)

Cheese Selection (V)
Cugna & salted cracker +£8