

THE 'CUMBRIAN WAY' TASTING MENU

60PP

Let us take you on a culinary journey with our seven course Tasting Menu.

When the food starts to arrive you'll know you've entered another realm entirely as the flavour revelations keep on coming until you've had your final mouthful.

Minestrone

wild garlic, orzo arancini

Massif D'Uchaux Arbouise, France, 2014

Quail

lemongrass, sweetcorn, egg yolk, tapioca

MWC Pinot Noir, Australia, 2014

Mackerel

peanuts, lime, ginger, apple

Vinho Verde, Portugal, 2015

Lamb

tagine, courgette, aubergine, salted lemon

Bodegas Isidro Milagro Abadia Milagro Reserva, Spain, 2010

Soufflé

smoked Westmorland cheese, parmesan custard, tomato jam

La Vidaubanaise Comte de Provence Rosé, France, 2016

Pavlova

raspberries, meringue, cream, mancha tea

Late Harvest Sauvignon, Chile, 2015

Chocolate

delice, cherries, pistachio, glass

Painter Bridge Zinfandel, USA, 2015

Perfect Match Wine Flight - 35pp

A glass of carefully selected wine to perfectly
compliment each course

Vegetarian Tasting Menu available, please ask



TEASER OFFER

Let us tease you with this great offer from our À la carte Menu. Choose 2 or 3 courses marked with a ① and we will match each course with the perfect paired wine for one perfect price.

2 COURSES WITH MATCHED WINE £25

3 COURSES WITH MATCHED WINE £30

*Available Thursday & Friday 5-7pm
and Saturday 12-2pm*

À LA CARTE MENU

THE MAIN EVENT

The brilliance of Craig's food is the astonishing attention to detail lavished on every component of each intricate dish.

Starters

Quail	9
lemongrass, sweetcorn, egg yolk, tapioca	
<i>MWC Pinot Noir, Australia, 2014</i>	6
Posh Prawn Cocktail	9
lobster, prawn, cucumber, tomato	
<i>Veuve Ambal Cremant de Bourgogne Grandee Cuvee, France NV</i>	8
Minestrone (v) ⓘ	8
wild garlic, orzo arancini	
<i>Massif D'Uchaux Arbouse, France, 2014</i>	6
Mackerel ⓘ	8
peanuts, lime, ginger, apple	
<i>Vinho Verde, Portugal, 2015</i>	5.5
Summer Garden (v)	8
tomato, olive, basil, mozzarella	
<i>Cave de Saumer Rouge La Cabriole, France, 2014</i>	6

Mains

John Dory	22
tomato, green beans, queen olives, anchovy & calamari	
<i>Viognier IGP Pays D'Oc Leduc, France, 2016</i>	5.5
Rabbit ⓘ	20
loin, lettuce, peas, radish, truffle	
<i>La Vidaubanaise Comte de Provence Rosé, France, 2016</i>	6
Sea Bass	20
crab, dauphine, fennel, bisque	
<i>Bogle Chenin Blanc, USA, 2015</i>	7
Lamb	20
tagine, courgette, aubergine, salted lemon	
<i>Bodegas Isidro Milagro Abadia Milagro Reserva, Spain, 2010</i>	6.5
Lasagne (v) ⓘ	18
summer vegetables, ragu, black pepper	
<i>Fontanafredda Briccotondo Barbera DOC, Italy, 2010</i>	6

À LA CARTE MENU

THE MAIN EVENT

Desserts

Soufflé ①	8
smoked Westmorland cheese, parmesan custard, tomato jam <i>Kaya Kapadokia Kocabag Winery, Turkey, 2012</i>	7
Pimms No. 24	8
pimms, parfait, strawberries, cucumber <i>Princess Butterfly Moscato Rosé, Australia, 2015</i>	7
Chocolate	9
delice, cherries, pistachio, glass <i>Painter Bridge Zinfandel, USA, 2015</i>	6
Pavlova ①	8
raspberries, meringue, cream, mancha tea <i>Late Harvest Sauvignon, Chile, 2015</i>	6
Cheeseboard	10/14
choose 3 or 5 northern cheeses from the selection below served with walnut & raisin bread, handmade fennel biscuits, pear & ginger chutney	

Crofton

Made with a mixture of cows and goats milk, it is semi-soft un-pressed and naturally rinded. Made by Carolyn & Leonie Fairburn at Thornby Moor Dairy near Carlisle (goats milk, unpasteurised)

Blue Whinnow

Made in North Cumbria at Thornby Moor Dairy using milk from their Shorthorn herd, it has a mild yet distinctive blue flavour and a creamy texture (vegetarian, unpasteurised)

Sykes Fell

A great alternative for the sufferers of cow's milk allergies, this is a semi soft, light, fluffy ewes milk with a fresh, light flavour (vegetarian, ewes milk). Made in Goosnargh.

Garstang White

Made in Garstang by Dew-Lay (one of the finest Lancashire cheese makers) From local Jersey cow's milk, it is creamy, golden in colour and has a hint of mushroom in flavour (vegetarian)

Northumberland Baltic

Baltic cheese is made in a continental style, washing the cheese in a range of beers, most notably Baltic Summer Ale from Liverpool, from which it gets its name. This semi-soft cheese has a moist tangy flavour with a smooth texture (vegetarian, unpasteurised, C)

WINE MENU

WINE BY THE BOTTLE

Red

- Massif D'Uchaux Arbouse** 28
Cotes du Rhone, France
Aromas crammed full of raspberry and strawberry fruit. On the palate the wine is spicier with firm structure that has a hint of cinnamon and nutmeg. A very well made wine.
ABV: 13.5% Vintage: 2014 Grape: Carignan / Grenache
- MWC Pinot Noir** 28
Central Victoria, Australia
with intense plum, cherry and strawberry fruit with a hint of spicy oak
ABV: 14% Vintage: 2014 Grape: Pinot Noir
- Cave de Saumer Rouge La Cabriole** 28
Saumur, France
delicately aromatic with a redcurrant and liquorice bouquet which follows through seamlessly onto the medium bodied, elegant palate
ABV: 13% Vintage: 2014 Grape: Cabernet Franc
- Bodegas Isidro Milagro Abadia Milagro Reserva** 29
Rioja, Spain
aromas of balsamic and spiced tobacco with notes of toasted coffee a complex wine with vanilla and ripe plums with dark cherries on the palate
ABV: 13.5% Vintage: 2010 Grape: Rioja
- Fontanafredda Briccotondo Barbera DOC** 30
Piemonte, Italy
a ruby-red wine with purple highlights. The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon
ABV: 13.5% Vintage: 2010 Grape: Barbera
- Painter Bridge Zinfandel** 29
California, USA
great colour density with youthful garnet red hues. The aromas are ripe red fruits of raspberry, black current and strawberry preserves with black tea, white & black pepper spice. The palate delivers a fruity, plump, yet supple wine some spicy Zinfandel pepperiness
ABV: 13% Vintage: 2015 Grape: Zinfandel
- Kaya Kapadokia Kocabag Winery** 33
Cappadoccia, Turkey
dark red colour – coupled with fine exotic scent – plenty of chocolate, plums and a hint of wild berries. On the palate it shows strength, juice, silkiness and character with a wonderfully elegant dark berry fruit component and a fine tannin structure.
ABV: 13.5% Vintage: 2012 Grape: Öküzgözü / Bogazkere

White

Vinho Verde 27

Loureiro, Portugal

expresses delicate, fresh and floral aromas with a light, citrus and apple touch.

ABV: 12% Vintage: 2015 Grape: Loureiro

Viognier IGP Pays D'Oc Leduc 27

Languedoc-Roussillon, France

luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.

ABV: 12.5% Vintage: 2016 Grape: Viognier

Bogle Chenin Blanc 31

California, USA

delightful floral nose of blossom leads on to a classic Chenin palate of honey, green apples and hints of pineapple. The finish is soft and silky.

ABV: 11% Vintage: 2015 Grape: Chenin blanc

Late Harvest Sauvignon Blanc 29

Casablanca Valley, Chile

peaches, apricots and honey, and a delicate background of botrytis. Marked notes of quince jam and creamy honeyed flavours are enlivened by a good level of acidity. Rich, intense and full bodied, with a long and elegant finish where fruits

ABV: 13.5% Vintage: 2015 Grape: Sauvignon Blanc

Rosé

La Vidaubanaise Comte de Provence Rosé 28

Provence, France

a light, bright nose of wild strawberries. Refreshing and smooth on the palate. Moreish finish.

ABV: 12.5% Vintage: 2016

Grape: Carignan / Cinsault / Grenache / Syrah

Sparkling

Veuve Ambal Cremant de Bourgogne Grandee Cuvee 32

Burgundy, France

golden yellow hue and fine bubbles. Harmonious and fruity palate reveals notes of exotic fruits.

ABV: 12% Vintage: NV

Grape: Aligoté / Chardonnay / Gamay / Pinot Noir

Princess Butterfly Moscato Rosé 28

Victoria, Australia

aromas of rose petals and pink grapefruit dominate the bouquet, whilst the palate is a refreshing, sweeter style with fruit flavours of strawberries, nectarines and lime.

ABV: 7% Vintage: 2015 Grape: Muscat / Traminer

À LA CARTE MENU

AFTER DINNER SELECTION

And now to the perfect end of your meal. Our desserts are as close to perfect as humanly possible. They are an expression of good taste; of cracking technique, and our love of the best ingredients.

Desserts

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AFTER DINNER DRINKS

Whisky

Glenlivet 15 year old French Oak reserve 25ml 40%abv	6
Bowmore 12 year old 25ml 40%abv	5
Tullibardine 225 Sauternes Cask Finish 25ml 43%abv	6
Isle of Jura Superstition 25ml 43%abv	6
Glenkinchie 12 year old 25ml 43%abv	5
Lakes distillery 'The one' whisky 25ml 40%abv	4.5
Penderyn Dylan Thomas Edition 25ml 41%abv	6
Hibiki Japanese Harmony 25ml 43%abv	8

Brandy, Cognac, Armagnac

Hine Rare VSOP Cognac 25ml 40%abv	7
Hine XO Premier CRU 25ml 40%abv	15
KWV Brandy 10 year old 25ml 38%abv	3.5
Dmne Le Grand Chemin 1984 Armagnac 25ml 45%abv	12
Dmne Le Grand Chemin 2002 Armagnac 25ml 45%abv	6

Teas and Coffees

All Tea / Coffee / Infusions are £5 and are served with handmade Petit Fours. We use Virginia House Own Blend After Dinner Coffee from Farrers of Kendal. Petit fours are usually a gin truffle, frangipane and a macaron or a fruit jelly.

Espresso	Americano	Flat White
Macchiato	Cappucino	Latte

Liqueur Coffee (*plus price of liqueur or spirit*)

Farrers of Kendal Lakeland Tea

Twinings of Harrogate Earl Grey Tea

Twinings of Harrogate Herbal Infusions
(*Peppermint / Chamomile / Fruit*)

Twinings of Harrogate Green Tea

Monbana Fairtrade Organic 32% Chocolate