



## Evening Set Menu

### **To start.....**

Cumbrian pork and pistachio terrine, pear and Saffron chutney, toasted brioche.

Roasted tomato soup, basil and creme fraiche. V.

Smoked mackerel pate, mint and gooseberry relish and toasted baguette.

### **And then.....**

Market fish of the day, buttered leeks, Greenland prawn vol au vent and sauce vierge.

Roasted red pepper & sun blushed tomato risotto, sweet chillies stuffed with cream cheese V.

Herb crusted Cumbrian pork, wild rice, mushroom and late summer vegetable stroganoff, madeira sauce.

### **To finish.....**

Sticky toffee pudding.  
toffee sauce, vanilla ice cream.

Lemon posset, fresh raspberries.  
homemade biscuits.

Chocolate pot, salted caramel ice cream, homemade honeycomb.

**Two courses £20, three courses £25**  
**Served Tuesday - Thursday, 6.30pm-8pm**

Three chocolate and brandy truffles. £3

Menu is subject to change due to availability of ingredients