

PRIVATE DINING

STARTERS

Ham Hock Press

Black pudding, pork crisp, apple gel

Soup of the Day *(vg available)*

Local bread & butter

Hispi Cabbage *(vg)*

Nut butter, chilli, lime, coconut salt

Ramsay Haggis & Potato Tart

Carlisle haggis, pomme purée, neep velouté, peppercorn sauce

MAINS

Roast Rib of Beef

Creamy mash potato, seasonal vegetables, red wine jus

Aubergine Schnitzel *(vg)*

Butter bean mash, garlic, caramelised onions, gravy, hispi cabbage

Quince Glazed Belly Pork

Fennel, celeriac & grapefruit slaw, hasselback potatoes

Chicken Kiev

Café de Paris butter, panko chicken, pomme purée, hispi cabbage lettuce, beef tomato, pickles, burger sauce, chips

Serrano Ham Wrapped Monkfish

Cannellini bean stew, buttered kale

DESSERTS

Bread & Butter Pudding

Crème anglaise, marmalade

Granachan *(vg available)*

Granola, cream cheese, whisky poached raspberries

Sticky Toffee Pudding

Butterscotch sauce, Arran vanilla ice cream

Belgian Chocolate Brownie

Chocolate soil, wild berries, cherry sorbet