

# Autumn Dinner Menu

## Entrees

### Rump of Lamb

*persillade, sweet roasted garlic, dauphinoise potato, parmesan foam*

### Holker Hall Venison

*black pudding, braised red cabbage, potato croquet, red currant jelly*

### Coq au Vin

*pan-fried breast of chicken, braised leg, pancetta, pomme puree*

### Pan Fried Sea Bass

*parmentier potatoes, kale, pancetta, curried cauliflower beignet, mango puree*

### Market Fish

*ratte potatoes, spinach & seasonal vegetables  
market price supplement*

### Smoked Haddock Risotto

*spring onions, peas, feves & hens egg*

### Red Onion Tart Tatin

*pomme puree, cepes, shallot puree*

### Crispy Parmesan Polenta

*spinach, pine nuts, roasted shallot*

### Pumpkin Risotto

*toasted pumpkin seeds, avocado oil*

### Cumbrian Belted Galloway Steaks

*The Belted Galloway is a rare beef breed of cattle originating from Galloway in Scotland, raised for their quality marbled beef.*

**Sirloin** - £5 supplement,

**Fillet** - £10 supplement

*All served with chunky chips, tomato, field mushroom & watercress*

### Chateaubriand for 2 persons

*double sized fillet steak served with home-made chips, grilled tomatoes, sautéed field mushrooms, seasonal vegetables, a classic Béarnaise sauce and a red wine jus. Carved at your table  
£12 supplement per person*

### Side Orders - £2.50 per portion

*Hand Cut Chips, Copper Pan of Pomme Purée  
Broccoli and Chantenay Carrots*

## Appetisers

### Soused Herring

*pickled beetroot, horseradish, beetroot*

### Hand Dived Scallops

*parsnip puree, parsnip crisp  
£3 supplement*

### Chicken and Shitake Mushroom Consommé

*palm sugar, pandanus leaf, leek*

### Pork Belly

*confit onion, pickled girolles, crackling*

### Mille Feuille of Beetroot and Parsnip

*wild mushrooms, pea shoots*

### Leek, Parmesan and Pine Kernel Soufflé

*celeriac remoulade*

### Soup of the Day

*with freshly baked breads*

## Desserts

### Passion Fruit Cheesecake

*passion fruit curd, sesame and poppy seed tuille,  
crème fraiche ice cream*

### Orange Bread and Butter Pudding

*anglaise espuma, caramelised bread wafer*

### Lemon Tart

*Italian meringue, blueberry gel, mascarpone cream*

### Melting Dark Chocolate Fondant

*with salted caramel ice cream  
£2 supplement*

### Tiramisu

*mascarpone cream, chocolate ganache*

### Dark Chocolate Mousse

*dark chocolate sorbet, pistachio, blueberry gel*

### Vanilla and Barley Pudding

*warm spiced plums, roasted almond ice cream*

### A Selection of British Cheeses

*homemade biscuits, chutney, celery  
£4 supplement*

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### Freshly Ground Colombian Coffee

*with petit fours*

**£37 inclusive**  
**Served 6.30-9pm**