

## SAMPLE MENU

### STARTERS

**Chefs Homemade Soup of the Day £6.00**  
with croutons

**Twice Baked Cheese Souffle £8.00**  
glazed with parmesan with a baby leaf salad

**Chicken Liver & Red Wine Parfait £7.50**  
with a homemade red onion marmalade & a toasted brioche

**Cartmel Smoked Salmon £7.50**  
with a horseradish & lemon cream, capers and warm wholemeal toast

### MAIN COURSES

**Grilled Cod Loin Fillet £18.00**  
with a black olive, tomato & caper dressing, parsley champ and sauteed spinach

**Slow Roasted Cumbrian Pork Belly & Crispy Crackling £17.00**  
served with braised red cabbage, creamy mash, apple sauce and a red wine jus

**Pan Roasted Chicken Breast £16.00**  
with wild mushrooms, potato gnocchi, spinach and a blue cheese cream sauce

**Pan Seared Cartmel Venison £18.00**  
with Alsace potatoes, roasted winter vegetables and a peppered pear & red wine jus

**Roasted Butternut Squash and Red Pepper Risotto £14.00**  
with truffle oil, parmesan crisp and a baby salad

**Ricotta and Spinach Tortellini £14.00**  
with a tomato and garden herb cream, parmesan and a baby leaf salad

**Beer Battered Haddock £14.00**  
with hand cut chips, mushy peas, tartare sauce and lemon

### DESSERTS

**Ravenstone Garden Apple & Sultana Crumble £7.00**  
with fresh cream and toffee ice cream brûlée

**Vanilla and Raspberry Crème Brûlée £7.00**  
served with a homemade biscuit

**Dark Chocolate Brownie £7.00**  
served with chocolate sauce and vanilla ice cream