



LONSDALE



£29.50

VELOUTE OF JERUSALEM ARTICHOKE

Jerusalem artichoke soup, black truffle & parmesan

BLACK FIG SALAD

Sliced black figs, goats cheese, chicory & pine nut honey

POACHERS' PLATE OF WILD GAME

Terrine, liver parfait & spiced pear chutney



ONGLET STEAK

Sliced onglet steak, chips & peppercorn sauce

OLD SPOT PORK

Glazed belly of Old Spot pork, creamed Savoy cabbage, turnips, caramelised apple & scratchings

FILLET OF LINE CAUGHT SEA BASS

Pan roasted sea bass, braised fennel, mussel & saffron broth

SHIRAZ RISOTTO

Red wine risotto, Jerusalem artichoke, black truffle, mascarpone & parsley

Wild game may contain traces of shot




STICKY TOFFEE PUDDING

Spun sugar, butterscotch sauce & vanilla ice-cream

CHEESE PLATE

Two selections served with lavosh, quince paste & oatcakes

SELECTION OF SORBETS OR ICE-CREAM





LONSDALE



£35

VELOUTE OF JERUSALEM ARTICHOKE
Jerusalem artichoke soup, black truffle & parmesan

POACHERS' PLATE OF WILD GAME
Terrine, liver parfait & spiced pear chutney

INVERAWE ORGANIC SMOKED SALMON
Crab rilletes, Avruga caviar & blinis

FORAGED WILD MUSHROOM TART
Creamed wild mushrooms, leek & tarragon

BLACK FIG SALAD
Sliced black figs, goats cheese, chicory & pine nut honey



RIBEYE STEAK
Rib eye served with chips & peppercorn sauce

GUINEA FOWL
Roasted breast, leg confit, puy lentils, parsnip purée, smoked garlic & thyme

FILLET OF LINE CAUGHT SEA BASS
Pan roasted sea bass, braised fennel, mussel & saffron broth

SHIRAZ RISOTTO
Red wine risotto, Jerusalem artichoke, black truffle, mascarpone & parsley

Wild game may contain traces of shot



DARK CHOCOLATE FONDANT
Hot chocolate pudding, salted honeycomb & frozen almond milk

TART FINE OF SPICED BRAMLEY APPLES
Baked apple tart, frangipane & cinnamon ice-cream

CHEESE PLATE
Two selections served with lavosh, quince paste & oatcakes

SELECTION OF SORBETS OR ICE-CREAM





LONSDALE



£42

AMUSE BOUCHE



SEARED BRIXHAM KING SCALLOPS

Textures of cauliflower, smoked raisins & curry oil

INVERAWE ORGANIC SMOKED SALMON

Crab rilletes, Avruga caviar & blinis

HEREFORD SNAILS & BACON

Pan roasted garlic snails, persillade, braised bacon & cep purée

FORAGED WILD MUSHROOM TART

Creamed wild mushrooms, leek & tarragon



FILLET STEAK

Fillet steak served with chips & peppercorn sauce

HAUNCH OF BRECON BEACON VENISON

Roasted venison, caramelised red cabbage, celeriac, juniper & chocolate

GRESSINGHAM DUCK BREAST

Roast duck breast, puy lentils, parsnip purée, confit garlic & lemon thyme

ROASTED FILLET OF MONKFISH

Roasted monkfish tail, Serrano ham, squid & fennel

ROAST AGRIA POTATO GNOCCHI

Chestnuts, foraged wild mushrooms, chestnuts & frozen grated vacherin

Wild game may contain traces of shot



DARK CHOCOLATE FONDANT

Hot chocolate pudding, salted honeycomb & frozen almond milk

CREME BRULEE

Vanilla crème brûlée & shortbread

'MULLED' CONFERENCE PEAR

Poached & roasted pear, almond butter & egg nog ice-cream

TART FINE OF SPICED BRAMLEY APPLES

Baked apple tart, frangipane & cinnamon ice-cream



CHEESE COURSE

