

## STARTERS

*Soft boiled duck egg, celery salt, torn ham hock  
croquette, homemade salad cream*

£6.45

*Honey roast parsnip soup with smoked apple wood  
cheddar*

£5.00

*Goats cheese cannelloni, cucumber, pear, rosemary  
sorbet, citric powder*

£6.45

*Soya marinated salmon, pickled ginger, radish,  
wasabi mayonnaise*

£7.50

*Pressed pork belly, tasting of apple, black pudding,  
Grasmere ginger bread*

£7.00

*Monkfish Cheek, Tartare, Lemon Curd*

£7.50

## MAIN COURSES

*Fillet of beef, smoked onion puree, oxo cube,  
madeira jus*

£25.95 (£12 package supplement)

*Roast breast Goosnargh chicken, parsnip puree,  
caramelized shallots and tarragon*

£14.50

*Roast loin of cod, samphire, potted shrimp, shellfish  
foam*

£16.95

*Butternut squash tart, glazed goats cheese, baby  
spinach, pumpkin oil*

£12.95

*Honey roast Goosnargh duck breast, cider saffron  
potato, rhubarb and pistachio crumble*

£17.95

*Pan fried haddock, mustard sauté potatoes, mussels  
tempura, chorizo, capers and lemon puree*

£15.00

### Sides

*Honey Roast Carrots*

*Buttered Savoy cabbage, chorizo sausage*

*Blue cheese and watercress salad*

*All priced at £3.50*

## DESSERTS

### **Treacle tart**

*Orange anglaise, chocolate crumb, clotted cream*

### **Rhubarb**

*Soup, apple jelly, crème fraiche*

### **Banoffi**

*Caramelised banana, white chocolate mousse,  
chocolate marquise*

### **Fondant**

*Chocolate, textures of raspberries, ripple ice cream*

### **Coffee & Cream**

*Panna cotta, baileys jelly, coffee foam*

### **Cheese**

*British cheese, grapes, fruit loaf, quince jelly, apple  
and date chutney (£2 package supplement)*

*All priced at £6.50 each*

**The Brasserie Lunch Menu**  
**(served 12pm-2pm)**

**Starters**

Artisan breads, olive oil, balsamic vinegar  
£3.75

Pear and blue cheese salad  
£4.95

Seasonal soup, artisan bread  
£4.95

Grilled black pudding and apple salad  
£5.95

Watermelon, feta and cured ham salad  
£4.95

**Main Courses**

Prawn, spring onion and chilli linguine  
£9.95

Poached salmon, new potato and cucumber salad  
£8.95

Potato gnocchi, spinach and mushroom cream  
£7.95

Goat cheese and red pepper ravioli, basil pesto  
£8.95

Minted lamb burger, roast peppers and feta cheese  
£10.95

Yellow pepper risotto, roasted garlic oil  
£8.95

## **Sandwiches**

Smoked salmon and lemon mayonnaise  
£6.75

Egg and Cress  
£6.25

Atlantic prawn and cocktail Sauce  
£6.75

Cheddar cheese and cucumber  
£6.25

Local baked carved ham and wholegrain mustard  
£6.75

All of the above are served on white or wholemeal bread, with  
salad leaves, coleslaw and fries

### **Indulge in one of our beautiful homemade desserts**

Lemon cheesecake  
£3.95

Summer fruit terrine, summer berry sorbet  
£3.95

Dark chocolate brownie with clotted cream  
£3.95

## Afternoon Tea (served 3pm-4.30pm)

*Indulge in a beautiful Afternoon Tea, prepared fresh daily with an exquisite range of homemade sandwiches, pastries and scones*

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*Baked ham and wholegrain mustard*

*Cucumber and cheddar cheese*

*Egg mayonnaise and cress*

*Smoked salmon and lemon mayo*

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*Lemon drizzle, choc brownie, carrot cake*

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*Homemade sultana scone with clotted cream and raspberry preserve*

*£12.50 per person*

*£20.00 per person with a glass of our fantastic*

*Laurent Perrier Brut Champagne NV*

*£25.00 per person with a glass of the world's most*

*sought after Champagne, Laurent Perrier Rosé*

*Cake Selection £4.75*

*Cakes and Scones £7.25*

*Cream Tea £5.95*