

PODIUM

RESTAURANT

Holy Grain Sourdough Lancashire Cheese Custard, Pork Lardo, Unsalted Butter *480kcal* **£7.00**

STARTERS

Pea and Parsley Soup - Mint, Yorkshire Blue (V)

Creedy Carver Duck Leg - Duck Ham, Smoked Almond, Pickled Carrot

Wye Valley Asparagus - Morecombe Bay Shrimp, Jersey Royal, Shrimp Oil, Radish

Cured Loch Duart Salmon - Wasabi Ice Cream, Yuzu, Pickled Ginger, Nori

Slow Cooked Duck Egg - Sourdough, Wild Mushroom, Truffle Butter (V)

MAINS

8oz Cumbrian Rib-Eye Steak - Triple Cooked Chips, Watercress, Peppercorn

£5.00

Sauce

Chicken Supreme with Malt and Beer - Salt Baked Celeriac, Chicory, Celery Jam

Salmon En Croute - Greek Yoghurt, Dill, Cucumber

Roast Rump of Herdwick Lamb - Braised Shoulder, Rosary Goat's Cheese, Spring Vegetables

Seared Supreme of Cod - Spinach and Black Truffle Risotto, BBQ Spring Onion

Lentil Bolognese - Roast Turnip, Char-Grilled Gem Lettuce (VE)

DESSERTS

Gingerbread Tart - Yorkshire Blue, Golden Raisin, Caramelised Walnut (V)

Valrhona Araguani 72% - Hazelnut, Caramel, Malted Milk Ice Cream (V)

White Chocolate Cookie Crumble - Rhubarb and Orange, Clotted Cream Ice Cream (V)

Choux Bun - Amaretto Mousse, Coffee Ice Cream (V)

Baked Vanilla Cheesecake Banana, Miso Caramel (VE)

SIDES

Blue Cheese and Bacon Fries

£5.00

Asparagus, Pea, Mint and Feta Cheese Salad (V)

£4.50

Stem Broccoli, Miso Butter (V)

£4.50

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

VE Vegan **V** Vegetarian