

LONSDALE

STARTERS

Jerusalem artichoke velouté, black truffle & parmesan	6.90
1/2 dozen Native or West Mersea Rock oysters, shallot vinegar & lemon	14.50/9.50
Seared Brixham scallops, textures of cauliflower, smoked raisins & curry oil	9.70
Black fig salad, Gervic goats' cheese, chicory & toasted pine nut honey	7.20
Cumbrian venison tartare, quail yolk	7.90
Poacher's plate of autumn game, liver parfait & spiced pear chutney	7.50
Fried pigs' trotter, quail eggs, caramelised apple & sauce gribiche	7.00
Roasted garlic snails, braised bacon, persillade & cep	7.90

STEAKS

All our beef, lamb & pork is free range and supplied by Lake District Farmers who through their co-op of over 50 local farms & small holdings produce the best of native Cumbrian breeds such as Herdwick lamb, Galloway, Blue Greys & Short Horn beef. The joints are cut by master butchers and hung for a minimum of 35 days.

Onglet	16.90	Fillet	29.50
Rib eye	26.90	Sirloin	23.90
		Aged Galloway Burger	12.50

(Streaky bacon £1.50, fried egg £1.00, Smoked Applewood £1.00)

All our steaks come with one side order & a sauce of your choice. Please choose from peppercorn, béarnaise, grain mustard, mushroom or blue cheese

MAINS

Haunch of venison, caramelised red cabbage, celeriac, juniper & chocolate	16.50
Gressingham duck breast, pûy lentils, parsnip purée, confit garlic & lemon thyme	16.90
Glazed belly of 'Old Spot' pork, creamed savoy cabbage, caramelised apple & scratchings	15.90
Assiette of Herdwick mutton, Janssen's Temptation & broccoli purée	18.90
Whole or half grilled Native lobster, smoked garlic butter, fries & salad	17.90/36.00
Fillet of line caught sea bass, roast fennel, mussel & saffron broth	17.50
Shiraz risotto, Jerusalem artichoke, mascarpone, black truffle & parsley	14.90
Roasted Agria potato gnocchi, foraged wild mushrooms, chestnuts & frozen Vacherin	15.50

SIDES

Onion rings	2.50	Chips	3.50
Green beans & shallots	3.50	Macaroni cheese	3.50
Mashed potato	3.50	Tomato, red onion & basil	3.50
Creamed spinach	3.50	Baked sweet potato	3.50
Mixed leaf salad	3.50	Rocket & parmesan	3.50
		Caesar salad	4.50

LONSDALE

DESSERTS

Hot chocolate fondant, salted honeycomb & frozen almond milk	6.90 (15 mins)
Sticky toffee pudding, butterscotch caramel, spun sugar & vanilla ice cream	6.00
Spiced apple tart fine, almond butter & cinnamon ice cream	6.50 (15 mins)
Vanilla crème brûlée & shortbread	6.20
Pont l'evêque, Comte, Montrachet, Crozier Blue, Brie de Meaux	2.90 (each)
A selection of Ice creams / Sorbets	4.90

COFFEE / TEAS

Espresso	2.00	Double espresso	2.50
Macchiato	2.50	Double macchiato	2.50
Cappuccino	2.50	Latte	2.50
		Americano	2.50

A selection of Dammann Frères teas are available at £2 a pot.
Please choose from Earl Grey, English Breakfast, Camomile or Peppermint.

EARLY EVENING SPECIAL 6-8PM

2 course £16
3 courses £19.50

Jerusalem artichoke velouté, black truffle & parmesan
Fried pigs' trotter, quail eggs, caramelised apple & sauce gribiche
Cumbrian venison tartare, quail yolk
Black fig salad, Gervic goats' cheese, chicory & toasted pine nut honey

Onglet steak, chips

Glazed belly of 'Old Spot' pork, creamed savoy cabbage, turnip, caramelised apple & scratchings
Fillet of line caught sea bass, roast fennel, mussel & saffron broth
Shiraz risotto, Jerusalem artichoke, mascarpone, black truffle & parsley

Sticky toffee pudding, butterscotch caramel, spun sugar & vanilla ice cream
A choice of two cheeses
Sorbets

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