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# LONSDALE

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£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



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# LONSDALE

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£ 3 5

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



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# LONSDALE

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£ 4 2

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

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