



## Easter Sunday April 8<sup>th</sup> 6 courses £70

### Snacks

Crispy crumbed Lancashire cheese sticks £12 / 2 Pristine oysters & mignonette £9

### Complimentary Nibble,

Bombay potato fritters, wild garlic mayonnaise

### Complimentary Bread,

Complimentary in house made sourdough country bread, wild garlic butter

### Starters

#### Roasted Scottish queen scallops

Wild garlic & lemon butter (D, GF)

#### Citrus cured Loch Duart Salmon

Cucumber and fennel ceviche, blood orange dressing (GF,DF)

#### Malham chicken & pork terrine

House pickles, dressed salad (GF, D)

#### Wild garlic custard tart Portuguese style

Dressed salad (G, D)

### Mains

#### Charcoal grilled day boat line caught wild premium fish fillet

New season asparagus, Lancaster rapeseed oil & Champagne hollandaise, herbed Jersey Royals (DF, GF)

#### Settle lamb

Confit shoulder, lamb cutlet served pink, butter roasted new season potatoes & asparagus, minted lamb sauce (D, GF)

#### Local estate shot Venison

Bourguignon pie, Bourguignon sauce, greens, our famous creamed mash, (D, G)

#### New season spring plate

Asparagus, sprouting broccoli & Jersey Royals, Champagne hollandaise (D,GF,V)

### Afters

#### Basque style burnt cheesecake

Roasted Tomlinson's Rhubarb (GF, D, V)

#### Valrhona 70% Dark Chocolate Baked mousse

Salted milk ice cream (GF, D, V)

#### Orange crème caramel with Slaidburn eggs

Caramelised blood oranges, almond tuille (V, D, GF, N)

#### Courtyard Dairy curated cheese plate

House crackers, oat biscuit, fruit cake & chutney (D,G in crackers) +£8

### Sweet treat

70% Valrhona chocolate & salted caramel piece

## Children's menu (up to 12 years old only) 1 course £25, 2 courses £30

### Mains

Confit Lamb & seasonal garnish (GF, D)

Crumbed fish & peas, our fries (G, DF)

### Afters

Ice cream of the day with our triple chocolate cookie (G,D)

We reserve the right to amend or change dishes at any time according to seasonal availability