

# New Year's Celebration 2016

## Evening Specials

### **Smoked Haddock, Leek & Saffron Chowder**

Cocotte Baby Potato, Green Soft Herb & Bread Bowl  
£7.50

### **Quail's Scotch Eggs**

Pickled Radish, Crispy Basil, Elderflower-pressed Cucumber  
Pea Shoots & Mustard Dressing  
£6.50

### **Pistachio-Crumbled Goat's Cheese Bon-Bons**

Pomegranate Jelly, Balsamic Pearls, Nasturtium  
£6.00

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### **Liquorice-Infused Cumbrian Lamb Rump (cooked pink)**

Cauliflower Purée, Saffron Potatoes, Charred Micro Leeks  
Minted Pea, Port Jus  
£17.50

### **Seared Chinese-Spiced Gressingham Duck Breast**

Pommes Anna, Caramelised Blood Orange, White Bean Purée,  
Asparagus Fricassé, Parmesan Tuille & Cointreau Reduction  
£15.50

### **Cider-Poached Cod Loin**

Bubble & Squeak Croquette, Poached Broad Bean Pod & Peas  
Burnt Apple Gel, Pommes Purée  
£15.50

### **Leek & Butter Bean Mille-Feuille**

Blanched Broad Beans, Garlic & Rosemary Parmentier Potatoes,  
Charred Chicory  
£13.50

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### **Affogato 'Yewdale'**

A Cup of 'Caffia' Espresso Coffee, a Scoop of Lakes Almond Ice Cream,  
a Shot of Disaronno Liqueur and an Almond and Orange Biscotti  
£7.00

### **Celebration Roulade**

Meringue with Champagne-Infused Raspberries, Vanilla Chantilly  
£6.00



**Reservation Recommended**

Bottle of Sparkling Prosecco - White or Rosé: £22.95  
See Wine List for a great selection of fine wines to accompany your meal.