

THE BRASSERIE

By Ben Vandenbrink

3 course £25pp

On arrival

In house bread selection, whipped butter

To start

Risotto cacio pepe, parmesan crisps, salsa verde(gf/v)

Main away

Pan seared Cumbrian duck breast (served pink), fondant potato, pickled vegetables, mustard, soy, ginger (gf)

Glazed teriyaki carrot tagliatelle, carrot emulsion, pesto, crisp sage, goats curd (v)

The sweet bit

Lavender pannacotta, blow torched strawberry, lemon sponge, jam sorbet

To finish

Our own house blend coffee (50% Brazilian, 20% Columbian, 30% Peruvian), chefs homemade chocolates

All food prices include VAT at current rate. All dishes may contain traces of nuts. GF =

Gluten Free

V= Suitable for vegetarian