



WEDDING MENU

Please select one choice and one vegetarian option per course for the entire party.
Additional dietary requirements catered for if advised in advance.

Starters

Celeriac & thyme soup, smoked almond & wild rocket pesto

Burrata, Isle of Wight tomatoes, lovage, toasted kasha

Cured & smoked Loch Fyne salmon, preserved lemon, bulgur, Gordal olives & parsley

Smoked ham hock, pickled mushrooms, tender leeks, chicken jus dressing

Heritage beetroot, beluga lentils, shallots, vegan yoghurt (VG)

Mains

Shoulder and loin of Herdwick lamb, English feta, courgettes, salsa verde

Potato gnocchi, summer vegetables, Wye Valley asparagus, Parmesan and summer truffle

Cornish halibut, organic barley, spinach, broad beans, black garlic

Free range chicken, tender stem broccoli, Madeira, Roscoff onions

Short rib and sirloin of Native breed Cumbrian beef, smoked potato, roasted carrots, onion and rosemary crumb

Marmite roast artichokes, sorrel, nasturtium, roasted cashews, breakfast radishes (VG)

Dessert

Eton mess, rose water, pomegranate, mascarpone

Citrus panacotta, blood orange sorbet, short bread

Raspberry Bakewell, almond streusel, raspberry sorbet

Jasmine and white chocolate mousse, matcha tea, tropical fruit

Chocolate, pistachio and cherry, coconut ice cream (VG)

Salted caramel tart with orange, stem ginger and vanilla

Some of our dishes may contain nuts and other allergens.
If you have any allergies or would like information on our allergens, please do not hesitate to ask.