

The Dog & Gun Inn Skelton

On the table

Rosemary & Sea Salt Focaccia with Romesco Sauce
Brioche with Whipped Butter & Toasted Yeast

Starters

West Coast Lobster Cannelloni with Thermidor Sauce & Spinach (+ £4)

Twice-Baked Torpenhow Trusmadoor Cheese and Chive Soufflé

Truffle & Egg Yolk Raviolo with Ivegill Mushroom Ragù & Roast Chicken Sauce

Ox-Cheek Bhuna with Puffed Wild Rice and Coriander (+ £3)

Mains

Pringle House Lamb; Roast Leg, Confit Shoulder & Harissa Pie with Savoury
Potato, Roasted Cauliflower and Salsa Verde (+ £5)

Sourdough-Crusted Cod Loin & Vermouth Butter Sauce with Gribiche & Tempura
Smoked Potato Scallop

Cartmel Valley Venison Suet Pudding & Beetroot Cooked in Duck
Fat with Beer & Caraway Mustard and Triple-Cooked Chips

Chateaubriand and Peppercorn Sauce with Seasonal Greens, Vinaigrette
& Triple-Cooked Chips (+ £10)

Side Dishes

Triple-Cooked Chips £4.5

Truffle and Parmesan Chips £5

Seasonal Greens with Vinaigrette & Toasted Hazelnuts £4

Pudding

Lyth Valley Damson Soufflé & Damson Sauce with Frangipane
Ice Cream (+ £4)

Valrhona Dark Chocolate Mille-Feuille with Toasted Hazelnut Ice
Cream and Salted Caramel

Vanilla Crème Brûlée with Lavender Shortbread

Courtyard Dairy Cheeses with Celery Seed Crackers
& Truffled Honey (+ £3)

3 COURSES £58

Suppliers

Johnby Hall Pork, Anna & Henry Howard in Johnby.

Pringle House Lamb, Bernard & Jean Parker in Ellonby.

Chelaris Fish, Shaun Humphreys in Maryport.

Torpenhow Cheese, Jenny & Mark Lee in Allerdale.

Cartmel Valley Game, John, Susan & Georgina Stott in Cark-in-Cartmel.

Warwick Bridge Corn Mill, Community Mill.

Courtyard Dairy, Andy & Kathy Swinscoe in Settle.

Witherslack Orchards, Sam Reynolds in the Lyth Valley.

D & G Fish Sales, Lobster from Annan, Dumfries.

