

The Dog & Gun Inn Skelton

On the table

Rosemary and Sea Salt Focaccia with Romesco Sauce
&
Milk & Potato Bread with Whipped Butter and Toasted Yeast

Starters

Smoked Potato Terrine & Blackcurrant Balsamic with Roscoff Onions and Watercress

Twice-Baked Torpenhow Trusmadoor Cheese & Chive Soufflé

Ox Cheek Bhuna with Puffed Wild Rice and Coriander

Milk-Poached Johnby Hall Pork Shoulder Raviolo with Sage & Pine Nuts

Mains

Roast Longtown Sirloin of Beef and Rolled Featherblade Lasagne with Roasted Cauliflower and Black Truffle

Steamed Whole Maryport Dover Sole, Capers and Sultanas with Split Pea Fritter & Curry Sauce

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

Chateaubriand & Peppercorn Sauce with Seasonal Greens, Vinaigrette and Hashbrown (+ £8)

Side Dishes

Beef Fat Triple-Cooked Chips £5.5

Truffle and Parmesan Chips £6

Seasonal Greens with Vinaigrette & Toasted Hazelnuts £4

Pudding

Lyth Valley Damson Soufflé & Amaretto Custard with
Cream Cheese Ice Cream

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

Baked Buttermilk Custard Tart and Strawberries Soaked in Elderflower Liqueur with
Mint & Lemon Verbena Ice Cream

3 COURSES £68

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.

Courtyard Dairy, Andy & Kathy Swinscoe in Settle.

Witherslack Orchards, Sam Reynolds in the Lyth Valley.

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