

# The Dog & Gun Inn Skelton

## On the table

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

### Starters

Solway Bouillabaisse and Braised Fennel with  
Saffron Aioli

Truffle and Egg Yolk Raviolo with Ivegill Wild  
Mushroom Ragù & Roasted Chicken Sauce

Twice-Baked Torpenhow Trusmadoor Cheese and  
Chive Soufflé

Ox-Cheek Bhuna with Puffed Wild Rice &  
Coriander

### Mains

Pringle House Lamb; Roast Leg,  
Crispy Sweetbreads, Harissa-Spiced Pie,  
Broad Beans, Courgettes & Mint

Roast Cartmel Valley Venison Loin &  
Hotpot, Blackberry Mustard,  
Smooth Celeriac and Cavolo Nero

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

Chateaubriand and Peppercorn Sauce with  
Seasonal Greens, Vinaigrette & Triple-Cooked  
Chips (+ £8)

### Pudding

Lyth Valley Damson Soufflé with Damson  
Sauce & Frangipane Ice Cream

Vanilla Crème Brûlée with Lavender  
Shortbread

Valrhona Dark Chocolate Tart with Toasted  
Hazelnut Ice Cream & Salted Caramel

Courtyard Dairy Cheeses with Celery Seed  
Crackers & Truffled Honey

3 COURSES £68

  
**MICHELIN**  
2023

## 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.