



The Dog & Gun Skelton

On the table

Rosemary & Sea Salt Focaccia with Romesco Sauce

Brioche with Whipped Butter & Toasted Yeast

Starters

Twice-Baked Torpenhow Cheddar and Black Truffle Soufflé (+ £3)

Smoked Heritage Potato Terrine with Shallots & Blackcurrant Balsamic

Wild Rabbit Pie in Brown Butter Pastry with Gooseberry Sauce

Mains

Venison Suet Pudding & Duck-Fat-Braised Beetroot with Beer Mustard & Chips

Onion and Fennel Seed Agnolotti with Ivegill Oyster Mushrooms

Maryport Dover Sole & Scampi with Vermouth Butter Sauce and Chips

Pringle House Lamb; Roasted Leg & Harissa-Spiced Pie with Confit Shoulder (+ £4)

Grass-Fed Dexter Beef Fillet; Onion Rings & Sauce poivrade with
Chips & Shallot-Buttered Green Beans (+ £10)



Side Dishes

Triple-Cooked Chips £4

Truffle & Parmesan Chips £5

Purple-Sprouting Broccoli with Vinaigrette & Hazelnuts £4

Pudding

Apricot Tart with Thyme Ice Cream

Valrhona Dark Chocolate Millefeuille with Salted Caramel & Hazelnut Ice Cream (+£2)

Blackcurrant Soufflé & Crème Fraîche Ice Cream

Four Courtyard Dairy Cheeses with Crackers & Truffled Honey

2 COURSES £35

3 COURSES £46

Suppliers

Pringle House, Bernard and Jean Parker in Ellonby.

Chelaris Fish, Shaun Humphreys in Maryport.

Torpenhow Cheese Company, Jenny & Mark Lee in Allerdale.

Lakeland Dexter, Mark Mashiter in Penrith.

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

Courtyard Dairy, Andy and Kathy Swinscoe in Settle, North Yorkshire.

