



The Dog & Gun Skelton

On the table

Focaccia with Romesco Sauce and Brioche with Whipped Butter & Toasted Yeast

Starters

Maryport Scallops with Celeriac Purée, Celery Pickle & Toasted Hazelnuts

Twice-Baked Lancashire Cheese and Chive Soufflé

Truffle & Egg Yolk Raviolo with Button Mushroom Purée & Roast Chicken Sauce

Mains

Cartmel Valley Venison Suet Pudding with Beetroot Cooked in Duck Fat, Blackberry Mustard, Chips

Wild Halibut, Caviar, Vermouth Butter Sauce, Gremolata & Jersey Royals

White Onion & Fennel Seed Agnolotti with Roasted Ceps & Wild Garlic

Pringle House Mutton, Roast Leg, Confit Shoulder & Hot Pot with Peas & Asparagus

Salt Chamber Aged Ribeye to share, Peppercorn Sauce, Greens, French Vinaigrette,
Truffle & Parmesan Chips (plus £15)



Side Dishes

Triple-Cooked Chips (plus £5)

Pudding

Lyth Valley Damson Soufflé with Toasted Almond & Amaretto Ice Cream

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

Four Courtyard Dairy Cheeses, Crackers & Truffled Honey

2 COURSES £37 | 3 COURSES £48

Suppliers

Pringle House, Bernard and Jean Parker in Ellonby.

Chelaris Fish, Shaun Humphreys in Maryport.

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

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