



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 (plus £8)

Twice-Baked Lancashire Cheese and Chive Soufflé (plus £4)

Crispy Johnby Hall Pork Shoulder with Pickled Fennel, Apple & English Mustard

Smoked Potato Terrine, Blackcurrant Balsamic, Roscoff Onions & Watercress

Mains

Cartmel Valley Venison Suet Pudding, Beetroot Cooked in Duck Fat, Beer & Caraway Mustard, Chips

North Sea Cod Loin, Caviar, Champagne Butter Sauce & Chips

Charred January King Cabbage with Romesco Sauce & Chanterelles

Goosnargh Duck with Salt Baked Turnip, Rillettes, Black Pudding & Potato Farl (plus £5)

Roast Pringle House Lamb Leg with Chanterelles, Salsa Verde & Roast Garlic Mash (plus £5)

Twenty-Eight Day Aged Chateaubriand to share, Peppercorn Sauce, Greens, French Vinaigrette, Truffle & Parmesan Chips (plus £25)

Side Dishes

Triple-Cooked Chips (plus £4)

January King Cabbage, Hazelnuts & French Vinaigrette (plus £4)





Pudding

Lyth Valley Damson Soufflé with Toasted Almond & Amaretto Ice Cream (plus £5)

Dark Chocolate Tart with Bay Leaf Ice Cream

Three Courtyard Dairy Cheeses; Old Roan, Keen's Cheddar, Sparkenhoe Blue, Cote Hill Blue, Black Mount Crackers & Truffled Honey

2 COURSES £24 | 3 COURSES £29

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

