

*Trideth Howe*

*Dinner Menu*

**Starters £9.50**

Soup of the Day (V) (GF without Croutons)  
Brioche Croutons, Herb Oil

"Ham, Egg & Chips" (GF)

Ham Hock Terrine, Pickled Vegetables, Quail Egg, Potato Crisp, Homemade Ketchup

Pigeon Breast (GF) (May contain shot)

Confit Salsify, Golden Beetroot, Chicory, Game Jus

Smoked Mackerel (GF)

Escovitch Vegetables, Red & Yellow Pepper Coulis, Cucumber

Citrus Cured Salmon (GF)

Sous Vide Fennel, Tomato, Capers, Lime Emulsion

Chicken Liver Parfait

Toasted Brioche, Orange Roasted Figs, Fig Chutney, Orange Gel, Hazelnut

Goats Cheese Pearls (V) (GF)

Beetroot Textures, Toasted Nuts & Seeds, Celery Leaves

**Main Courses £26.95**

Pan Fried Wild Mallard (GF) (May contain shot)

Fondant Potato, Pomegranate Roasted Figs, Confit Mallard Leg

Orange Braised Red Cabbage, Butternut Squash, Game Jus

Braised Beef Featherblade (GF)

Mixed Purple Kale, Pancetta, Carrot & Swede Puree, Creamed Potato, Red Wine Jus

Slow Cooked Salt Aged Pork Belly (GF)

Black Truffle Mash, Charred Baby Leek, King Oyster Mushroom, Apple Pearl,  
Jus

10oz Salt Aged Sirloin Steak (£7.25 supplement) (GF)

Grilled tomato, flat mushroom, Onion & Loweswater Gold Puree, Rocket, Chips

Roasted Squash (V) (GF)

Garden Root Vegetable Puree, Toasted Mixed Seeds & Nuts, Chargrilled Tenderstem Broccoli  
Vegan Feta

Vegetable Hotpot (V)

Root Vegetable, Pearl Barley & Lentil Hotpot, Pickled Red Cabbage

Pan Fried Hake (GF)

Charred Tenderstem Broccoli, Israeli Cous Cous, Purple Queen, Cockle, Bruere Blanc

**Side Dishes £5.50 each**

Chips (V) (GF)

Mixed Salad (V) (GF)

Buttered New Potatoes (V) (GF)

Buttered Seasonal Vegetables (V) (GF)

**Sauces £2.50 each**

Green Peppercorn & Cognac (GF)

Diane (GF)

Please advise a member of the waiting staff if you suffer from any of the following allergies:

GLUTEN, CRUSTACEANS, EGGS, FISH, PEANUTS, SOYBEANS, MUSTARD, SULPHATES, MILK, LUPIN, MOLLUSCS, CELERY, NUTS, SESAME.