



SAMPLE DINNER MENU

STARTERS

Today's Homemade Soup
Golden croutons

Seared Wood Pigeon
Celeriac, blackberry, spinach

Pan Fried Red Mullet
Escabeche, sweetcorn, polenta

Twice Baked Black Dub Blue Soufflé
Apple, fig, walnut

Cartmel Smoked Salmon
Rye bread, horseradish, confit yolk

Venison Carpaccio
Goat's cheese, beetroot, smoke oil

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MAIN COURSES

Pan Fried Sea Bass

Parmesan Risotto, crab, tomato fondue, mussels, saffron

Shoulder & Rump of Lune Valley Lamb

Potato fondant, jerusalem artichoke, redcurrant

Plaice & Salmon Mousse

Parisien potato, creamed leeks, beurre blanc

Barbary Duck Breast

Boulangere potato, wild mushroom, savoy cabbage,
madeira, white truffle oil

Fillet & Daube of Beef

Horseradish creamed potato, shallots, green beans, balsamic Jus
(£5.95 SUPPLEMENT)

Vegetarian menu available on request.

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DESSERTS

Briery Wood Sticky Toffee Pudding

Butterscotch, roast almond ice cream

Baked Chocolate Fondant

Black cherry, pistachio, pannetone ice cream

Iced Tonka Bean Parfait

Damson, sugared doughnut

Vanilla Panacotta

Roast plum, thyme meringue

Selection of Local Cheese

With homemade chutney, grapes and apple
Please see our description below*

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Briery Wood's Freshly Made Coffee

Served with the chef's handmade chocolates

2 COURSE MEAL INCLUDING COFFEE £25.00

3 COURSE MEAL INCLUDING COFFEE £30.00

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*Selection of Local Cheese

Tovey

A semi soft, naturally mould ripened goat's cheese

Crofton

Complimented by a wide variety of wines, made with a mixture of cow's milk and goat's milk. Semi soft and naturally rinded

Blue Winnow

A delicately blued cheese with a supple body, good partnered with a dry sherry

Cumberland Oak Smoked

Smoked over pure Cumbrian oak, matured in cloth for a full rounded flavour

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EXTRAS

Hand-Cut Chips	£3.00
Tender Stem Broccoli With Pistachio Butter	£3.25
Baby Vegetables	£3.50
Tomato and Red Onion Salad	£3.00
New Potatoes With Chive Butter	£3.00