

Justin Woods @ Augill

Justin has a wealth of experience, having started his career at the two Michelin starred L'Ortolan in Berkshire, he then spent thirteen years at The Lanesborough at Hyde Park Corner. He makes Augill his new culinary home after 16 years as Executive Chef at Kendal's Castle Green Hotel

Cocktail of prawns and avocado, lemon, Ivy Cottage Bakery sourdough toast

Butternut squash soup, sweetcorn salsa

Creamed goats cheese, Heritage beetroots, gingerbread crumb, maple vinegar dressing

Chicken liver pate, onion marmalade, sourdough toast

Roast chump and slow cooked shoulder of lamb, fondant potato, carrots, sprouts, kale, lamb jus

Roast breast of chicken, creamed potatoes, pancetta, sprouting broccoli, parsnips, wild
Mushroom cream sauce

Fillet of sea bass, beetroot gnocchi, prawns, samphire, courgettes, endamame beans,
Tomato dressing

Tarragon brioche pudding, roast new potatoes, kale, sprouts, carrots, grain mustard cream

Selection of locally grown greens - £3.00

Bowl of handcut skin on chips - £3.00

Cumbrian cheeses, grapes, celery, green tomato chutney and biscuits

Dark chocolate brownie, blackberries, ginger caramel ice cream

Cinnamon panna cotta, cranberry compote, cinnamon wafer

Warm damson Bakewell tart, custard, plum and damson ice cream

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.