

Burn How A-la-carte Menu

Starters

Warm king prawns in garlic butter

£9.50

Cartmel valley smoked salmon, pickled onions, crispy onion rings, black garlic puree

£9.00

Pâté of the Day, melba toast, local damson chutney

£7.95

Fan of melon, green apple sorbet (v)

£5.50

Grilled goat's cheese, Mediterranean vegetables, beetroot and horseradish pickle

£6.50

Main Courses

Pan fried seabass fillet, crushed olive and herb potato, confit baby tomato,

Saffron, dill and lemon sauce

£18.00

Grilled fillet steak, potato 'Anna' with spinach and cheese, shallot jus

£28.00

Lemon and black pepper chicken breast wrapped in serrano ham,

mushroom ravioli, creamy spinach sauce

£18.00

Gressingham duck breast, carrot and squash puree, wild mushrooms

£22.00

Cartmel Valley lamb racks, dauphinoise potato, mint sauce

£24.00

Cartmel Valley Venison steak, sweet potato gratin, beetroot and red wine jus

£23.00

Porcini mushroom ravioli, spinach and garlic cream sauce (v)

£14.00

All main course dishes on this menu are served with fresh market vegetables

Some dishes may contain nuts, anyone with allergens please speak to a member of staff

We will do our utmost to help with any special dietary requirements