

THE *Mark Greenaway* HAWESWATER

TASTING MENU

Mark Greenaway's Eight Course Tasting Menu £85pp.

Matched with Wine £55pp.

Matched with Prestige Wine £70pp.

Why not upgrade your bread course to Crab on Toast £10pp.

Add fresh Wiltshire Truffle to a main course for £15pp.

SET PRICE MENU

3 Courses £55

2 Courses £45

SNACKS £5pp

Crispy Soft Shell Crab | Dill
Beef | Horseradish | Bread
Sweetcorn Tart | Basil | Black Garlic

TO SHARE £10pp

Crab on Toast
Shellfish Butter | Almond Cream | Sourdough

TO START

Roscoff Onion
Lamb Haggis | Turnip Tuille | Potato Mousse

Confit Chicken Terrine
Chutney | Pickles | Potato Cracker

Set Beetroot Mousse (v)
Granny Smith Apple | Pickled Fennel | Vegan Feta

Hand Dived Oban Scallops
Dashi Broth | Pork Crackling | Sea Vegetables

TO FOLLOW

Creedy Carver Duck Breast
Leg "Savoy Cabbage Pancake" | Salsify | Plum Jus

Roast Cauliflower (v)
Curry | Mustard | Lentil Dhal

Cod Fillet
Batter Scraps | Peas | Crisp Potato | Vanilla Velouté

Cannon Of Cumbrian Lamb
Braised Shoulder "Sandwich" | Nashi Pear | Red Wine Jus

Lemon Sole
Hazelnuts | Salsify | Brown Butter | Brown Shrimps

Why not add Wiltshire Truffle to Your Main £15pp

SIDES £4

Mixed Leaf & Herb Salad | Grain Mustard Dressing
Green Beans | Shallots | Chervil
Pomme Purée

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TO FINISH

Rum Baba
Whipped Cream | Rum & Raisin

“Rocks” / “Moss”
Mousse | Pistachio | Kumquat | Mint

Carrot Cake
Cream Cheese Ice Cream | Carrot Gel | Chestnut

Cheese
Tête de Moine | Drunk Fig | Crackers

COFFEE | TEA £5pp SERVED WITH HOMEMADE PETIT FOURS

DESSERT WINES – 75ml

Sauternes - Bordeaux, France - £11
Grand Tokaj - Tokay, Hungary £17
Elysium Black Muscat - California, USA £12

PORT – 50ml

Poças Special Reserve Ruby – Portugal - £8.5
Poças 10 Year Old Tawny Port – Portugal - £12.5
Fonseca 2003 – Portugal - £26
Poças 1997 – Portugal - £20

Sherry – 50ml

Gutiérrez Colosia Pedro Ximenez - £10.50
Gutiérrez Colosia Fino Puerto - £8.50
Gutiérrez Colosia Amontillado Del Puerto - £18