

SAMUEL'S CLASSIC MENU

£58.00

Ravioli of East Coast Lobster

Cucumber Salad, Frog Leg Kiev

Foie Gras

Foie Gras Torchon, Garden Strawberry, Almond, Earl Grey Tea

Local Rabbit

Ballontine of Rabbit, Garden Beetroot, Crisp Ricotta Cheese

Squab Pigeon

Lavander Roasted Pigeon, Blackberries, Salt Baked Kholrabi, Cauliflower & Cumin

Ribblesdale Ewes Cheese Custard

BBQ Garden Courgette, Toasted Seeds, Truffle



English Veal

Veal Loin, Sweetbread, Apricot & Girolles

Wild Cod Loin

Poached Cod Loin, Braised Pork Belly, Roasted Langostine, Walled Garden Spinach, Chive Beurre Blanc

Masham Spring Lamb

Rack of Lamb, Garden Tomatoes, Anchovy, Lamb Neck Boulangere

North Sea Halibut

Nduja & Potato Crusted Halibut, Oyster & Scallop Corguette Flower, Water Cress Cream

Hispi Cabbage

Caramalised Hispi Cabbage, Pickled Onion, Ribblesdale (v)

Please see a member of our team if you have an allergy and require assistance

SAMUEL'S DESSERT MENU

Estate Raspberry Trifle

Macaroons, Lime & Buttermilk Sorbet

Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00

Walled Garden Strawberry

Elderflower, Moelleux Raisin, Szechaun

Tamar Bridge, Tasmania Botrytis Riesling 2013 £12.00

White Forest Gateau

Sour Cherries, White Chocolate, Truffle & Honey Ice Cream, Crisp Milk

Royal Tokaji Aszu 5 Puttonyos 2008 £18.50

Dark Chocolate & Peanut Mousse

Banana & Peanut Caneloni, Malt Ice Cream

Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00

Cheese

A Selection of Cheeses served with Crackers and Chutney

3 x Cheeses included with the Classic Menu

(Supplement for 6 cheeses £8.50)

(Supplement as extra course £14.50)

Flight of Niepoort Port
Ruby Dum, Tawny Dee and LBV 2011
Three 50ml glasses - £15.00

Please see a member of our team if you have an allergy and require assistance

All desert wine recommendations have prices displayed for 100ml measures

Samuel's Dessert Menu is included as part of the dinner, bed and breakfast rate for resident guests