Starters
Picked white crabmeat, lemon, mayonnaise
Potted brown shrimp, soused cucumber, crostini
Cumbrian cured ham, bitter leaves, pickled green walnuts
Pan-fried girolle mushrooms, cavolo nero pesto, grilled sourdough
Rillette of Lakeland beef, piccalilli, whipped malted butter, treacle bread
Warm salad of roasted harlequin squash, ewe's curd, truffled honey, pine nuts

Sharing plates
Served as a main for two people
Whole charcoal-baked sea bass, green herb and caper sauce
Chargrilled spatchcock Goosnargh hen, romesco sauce
Bone in rib of Black Angus beef, bone marrow béarnaise
Herdwick lamb hotpot, pickled red cabbage

Mains
Grilled calves liver, crisp pancetta, mushroom marmalade
Pot-au-feu of our garden vegetables, vadouvan crumble
Goosnargh duck from the plancha, gooseberry sauce
Charcoal-baked monkfish tail, sauce Maltaise
Scottish scallops, lemon butter, sweet BBQ spices

Puddings
Bread and butter pudding, Seville orange marmalade glaze
Set vanilla custard, Yorkshire rhubarb, ginger honeycomb
Warm cinnamon rice pudding, poached Victoria plums
Selection of ice creams and sorbets
Cheese from the slab, warm Eccles cakes

Children in Rampsbeck:
We serve children's portions and are able to simplify dishes on request.

Allergies and intolerances:
Before you order your food and drinks please speak to one of the team if you want to know about our ingredients.

£40 for three courses including two sides
£3 per additional side
Food served: 6.30pm - 11.00pm
We always use fresh ingredients that are local whenever we can. Our menu changes with the seasons.