



FRENCH ONION GUINNESS SOUP, BLACKSTICK BLUE CROUTE

6

CHARRED WATERMELON and HALLOUMI

SWEET POTATO FRITTER, HONEY, YOGHURT AND MINT

8

PAN SEARED SEDBERGH LAMBS LIVER

WILD MUSHROOM RISOTTO AND A JEREZ JUS

8

SEARED COD CHEEK AND STICKY PORK CHEEK

SWEETCORN and LANGUOSTINE BISQUE

9.5

SEDBERGH GOATS CHEESE AND BEETROOT ÉCLAIR

LOCAL BEETROOT and ROCKET GEL

8

TRIO OF PRESERVED FISH

SOUSED MACKERAL, POTTED HOME SMOKED SEA TROUT, CERVICHE OF COD

WITH CRISPY SOUR DOUGH

9.5

THE DALESMAN COUNTRY INN SEDBERGH CUMBRIA LA105BN 015396 21183

WWW.thedalesman.co.uk info@thedalesman.co.uk



PAN SEARED SEA BASS FILLET

COD AND LEEK FISH CAKE, BRAISED FENNEL, WARM TARTARE SAUCE

22

OVEN ROASTED TURBOT KEDGEREE

BABY LEEK, LIGHTLY CURRIED CREAM SAUCE

26

DUO OF SEDBERGH ROUGH FELL LAMB

BUBBLE AND SQUEAK, MINTED PEAS, GLAZED CARROTS

26

SEDBERGH GALLOWAY STEAK WITH SMOKED BRISKET BON BON

CHARRED LEEKS, SALT BAKED SWEDE, RED WINE JUS

30

BRAISED BERKSHIRE BELLY PORK WITH HASSLEBACK POTATO

CREAMED CABBAGE, APPLE PUREE, CRACKLING, MUSTARD CREAM SAUCE

22

**ROASTED SWEET POTATO, BUTTERNUT, WILD MUSHROOM AND TARRAGON
BAKE**

ROASTED NEW POTATOES, AUBERGINE CAVIAR

20

SIDES : CREAMED CABBAGE | BRUSSELS WITH PANCETTA | CHUNKY CHIPS | BUTTERED NEW |

ALL 5