

PENTONBRIDGE INN

2 course £60 - 3 course £70

BEFORE

10.50 **Champagne *Carte D'or Brut*, Drappier, France**
11.50 **Pickled Martini** *Gin, Vermouth, Pb Beer Vinegar*
10.00 **Bramble Negroni** *PBI Bramble Gin, Campari, Lillet Rouge*

STARTER

Wine Pairing 125ml

Cumbrian Shorthorn Tartare
Montgomery Cheddar, Lovage
Assemblage, Bodega Atasmique, Mendoza, Argentina, 2017 £10.00

Hand Dived Orkney Scallop
Pickled Kohlrabi, Garden Pea Gazpacho
Pinot Gris, Pierres Sèches, Alsace, France, 2018 £6.70

Whitehaven Lobster
Glass House Tomato, Smoked Cods Roe
Viognier/Marsanne, Mathilda, Victoria, Australia, 2017 £5.50

MAIN

Wine Pairing 125ml

Cumbrian Herdwick
Lamb Fat Potato, Artichoke & Broad Beans
Fiano, Jade & Jasper, Adelaide Hills, Australia, 2018 £6.85

Pan Fried Cod Loin
Southport Brown Shrimps, Wild Garlic
Pinot Noir, Quails' Gate, Okanagan Valley, Canada, 2018 £9.20

Cartmel Valley Beef
Roasted Garden Carrot, Bone Marrow Sauce
Cabernet, Botrosecco, Tuscany, Italy, 2016 £7.20

DESSERT

wine pairing 75ml

British Cheeses

Spiced Carrot & Date Chutney

**£15 supplement as an extra course*

Ruby Port, Portal, Portugal £7.00

'Millionaire' Shortbread

Sour Cream

Recioto della Valpolicella, Angelorum, Italy, 2016 £7.00

Pentonbridge Custard Slice

Garden Rhubarb

Chenin Blanc, Monsoon Valley, Thailand, 2018 £7.00

Lemon & Almond Cake

Coconut, Meringue

Tokaji, Aszu 5 Puttonyos Sauska, Hungary, 2014 £7.00

Tea /Coffee & Petit Fours £5.50