

PENTONBRIDGE INN

2 course £60 - 3 course £70

BEFORE

11.00	Champagne <i>Carte D'or Brut</i>, Drappier, France
12.00	Pickled Martini <i>Gin, Vermouth, Pb Beer Vinegar</i>
12.00	Old Fashioned , <i>12 Yrs Glenkinchie, Bitters, Sugar</i>

STARTER

Wine Pairing 125ml

Cumbrian Shorthorn Tartare

Montgomery Cheddar, Lovage

Assemblage, Bodega Atasmique, Mendoza, Argentina, 2017 £10.00

Hand Dived Orkney Scallop

Pickled Garden Carrot, Coronation Mayonnaise

Saint Aubin, Luce, Burgundy, France, 2017 £11.80

Whitehaven Lobster

Onion Soubise, Broad Beans, Lime

Sancerre, Les Calcaires, Loire Valley, France, 2017 £10.50

MAIN

Wine Pairing 125ml

Cumbrian Herdwick

Lamb Fat Potato, Garden Peas, Tarragon

Buitenverwachting, Christine, Constantia, South Africa, 2014 £10.00

Pan Fried Cod Loin

Southport Brown Shrimps, Wild Garlic

Puligny-Montrachet, Olivier Leflaive, Burgundy, France £16.70

Cartmel Valley Beef

Roasted Carrot, Bone Marrow Sauce

Châteauneuf-du-Pape, Bearenard, Rhône Valley, France £13.40

DESSERT

wine pairing 75ml

British Cheeses

Carrot & Date Chutney, Celery, Sourdough Crackers

£5 supplement / £15 as an extra course

Ruby Port, Portal, Portugal

Lemon Meringue

Coconut, Almond

Tokaji, Aszu 5 Puttonyos Sauska, Hungary, 2014

Pentonbridge Custard Slice

Garden Rhubarb

Chenin Blanc, Monsoon Valley, Thailand, 2018

'Millionaire' Shortbread

Sour Cream Ice Cream

Recioto della Valpolicella, Angelorum, Italy, 2016

Petit Fours £3.00