



## SHARROW BAY

*The Original Country House Hotel*

### Gourmet Menu

#### Starter

##### **Suisse Soufflé**

Stilton, Roast Onion, Spinach

##### **Panna Cotta of Cornish Brown Crab**

Dressed White Crab, Pickled Samphire, Tomato Jelly

##### **Hand Dived Scottish Scallops**

Kohlrabi Kimchi, Granny Smith, Marmite Butter

##### **Roast Breast of Red Leg Partridge**

Ruby Port Braised Figs, Celeriac, Aniseed Puree

##### **Duck Foie Gras**

Mango Chutney, Sweetcorn Pancake, Apple Cider Reduction

#### Main

##### **Cannon of Local Herdwick Lamb**

Sharrow Black Pudding, Red Cabbage Ketchup, Piccolo Parsnips, White Wine & Rosemary Sauce

##### **Noisette of Wild Venison**

Roast Butternut, Roast Shallots, Spinach, Pickled Blackberries, Juniper Berry & Douglas Fir

##### **Roasted Monkfish Tail & Calamari**

Lemon & Roasted Garlic Risotto, Baby Spinach, Red Pepper Sauce

##### **Fillet of Halibut with Nut Crust**

Buttered Baby Leeks, Verjus Golden Sultanas, Potato Terrine

##### **Caramelised Shallot Tarte Tatin**

Local Ale and Montgomery Cheddar Rarebit, Broccoli Florets and Balsamic Dressing

#### Dessert

##### **Francis Coulson's Famous Sticky Toffee Pudding**

Toffee Sauce

##### **Dark Chocolate Fondant**

Lemon & Mint

##### **Vanilla Cheesecake**

Apple & Celery, Woodruff Ice Cream

##### **Parsnip Cake**

Poached Pear, Pecan, Earl Grey Tea

##### **Selection of British Cheeses**

Chutney, Celery, Biscuit Selection  
*(As an additional course £8.50pp)*

**£67.50 per person**

#### To Finish

Coffee or Tea with Petit Fours

£4.50 per person

Please be sure to let us know of any special dietary requirements including allergies