



FINE DINING  
JAMES HILL

£95.00 per person  
Optional Wines by Jovita £45.00

### Nibbles

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### Our Brioche

With Chicken Skin Butter

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### Scallop, leeks and English Asparagus

*Pan fried King Scallop, sweet and tender, paired with new season English Asparagus, buttered leeks Potato mousse and a mustard and smoked eel dressing.*

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### Confit Hake, Apple vinegar gel, Fermented fennel, Dill, Vodka butter Sauce

*Sweet cold water Cod  
With a fresh vodka sauce using Cumbrian distilled vodka*

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### Roast Quail, Black Garlic, Celeriac and Blackberry

*Lightly glazed black garlic Quail, earthy celeriac textures  
and Pickled blackberry*

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### Loin of Lamb, Barley risotto, Smoked Beetroot Purée and Lamb Fat Potato

*Lamb loin with braised barley risotto, smoked sweet beetroot puree  
and a pressed lamb fat potato  
(our chefs love mint sauce so we serve this dish with a minty salsa Verdi dressing on the side)*

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### Braised Beetroot, Black Dub Blue Ice cream, Hazelnut And Beet molasses

*Beetroot cooked right in the embers for smokiness and then braised,  
paired with tangy black dub blue ice cream and a deep molasses-like reduction.*

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### The Apple

*Inspired by our lovely apple tree in our garden*

Please note, a discretionary 10% service charge will be added to your bill.