

Mrs Miller's

Culgaith

To start.....

'fish and chip'.

Dressed Whitby crab mayonnaise, crispy potato chip, cucumber and apple, caviar and Sarson's vinegar. £9

Ballantine of local shot wild rabbit and Cumbrian ham hock.

Pease pudding, pea shoots and sweet pickled carrots. £7

Pan fried king scallops.

Cauliflower puree, Morecambe bay shrimps, capers and cracked salted hazelnuts. £10

Truffle'd Eden valley Brie

Celeriac and fresh herb risotto, , Chieftain cheddar wafers, sauce périgourdine. £9

To follow.....

Grilled Cumbrian beef porterhouse steak for two,

Red wine and shallot sauce, roasted plum tomatoes, portobello mushrooms, stilton Caesar and proper home cut chips. £26 per person. Must be ordered when booking!

Yorkshire wood pigeon Rossini,

*Seared duck liver, truffle brioche, celeriac puree, savoy cabbage, crispy bacon, madeira and truffle sauce.
£19*

Pan roasted river test trout.

buttered leeks, lobster and smoked salmon 'vol au vent', late winter vegetables, prosecco, oyster and chive cream sauce. £19

Slow braised blade of Cumbrian beef.

Red wine and shallot sauce, portobello mushroom puree, roasted plum tomato, Chieftain cheddar and truffle chips. £17

Roast breast of guinea fowl.

bubble and squeak potato cake, sizzled village quail egg, butternut squash puree, wilted kale, tarragon and white wine juices. £18

A selection of desserts will be available to finish.....

We can cater for most dietary requirements and allergies, please inform us at the time of booking.

**Mrs Miller's, Hazel Dene, Culgaith, Penrith, Cumbria,
CA10 1QF. 01768882520, www.mrsmillersculgaith.co.uk.**