

Three Courses & Three Gins

£25

Starters

Spring Onion Crab Cakes – Crab and spring onion crab cakes served with a dressed house salad and a smoked paprika and mango mayonnaise.

Summer Chicken Wings – Deep-fried garlic marinated chicken wings with a peach, bourbon and raisin chutney topped with frisee salad leaves.

French Goat's Cheese Mousse – Creamy French goat's cheese mousse with roasted beetroot, beetroot jelly, cress leaves and an exclusive Walling's honey sorbet.

Soup of the Day – Homemade soup of the best seasonal vegetables served with warm slices of bread and butter.

Mains

8oz Ribeye Steak – 28 Day hung steaks, prepared using a range of herbs and seasonings and served with tomatoes, pepper, onion, garlic and coriander salsa.

(Add a sauce with your steak for £1 extra)

Chilli King Prawn Tagliatelle – King prawn, chilli and basil pesto with handmade tagliatelle finished with rocket leaves and a basil oil.

Spicy Halloumi Salad – Crispy halloumi on a bed of spicy red peppers, caramelised onions and lemon frisee salad. Topped with deep-fried spiralised potatoes.

Cumbrian Pork Belly – Roasted pork belly with pomme puree, roasted pears in thyme, pickled baby rainbow carrots with a red wine and pear reduction.

Chicken Kebabs – Served with a choice of side and a jug of Norman's kebab sauce.

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Desserts

Fruity Pavlova – Mango, passionfruit and mint pavlova with minted yoghurt, cream and green vanilla meringue.

Sticky Toffee Pudding – Sticky toffee pudding squares with a vanilla crème anglaise and a vanilla gelato-style ice cream.

Trio of Ice Cream [Gelato-Style] – Choice of 3 ice creams: vanilla, blackcurrant, mojito, green apple, pineapple and rhubarb

Gins

(Served as a single gin with house tonic – upgrade to Fever Tree, Franklins or 1724 for £1)

JJ Whitley London Dry – Distilled in Liverpool, this gin is a good representation of a simple London Dry gin.

JJ Whitley Nettle – A heavy herbaceous aroma balanced by a light, fresh zingy kick on the palette.

JJ Whitley Elderflower – With notes of cinnamon and coriander this sweet gin is extremely refreshing with a smooth finish.

Opahr – An oriental spiced London dry gin exploring the exotic flavours of the ancient spice route.

Edinburgh Rhubarb & Ginger – This Scottish juniper-based liqueur is one of our most popular choices for a G&T.

Edinburgh Raspberry – A sweet raspberry flavoured juniper liqueur that pairs well with desserts or as a refreshing aperitif.

Edinburgh Elderflower – On the nose it delivers a highly aromatic, floral boutique. On the palate this is a delicately sweet liquor with light citrus notes and a fruit finish of grapefruit, pear and peach.

Edinburgh Plum & Vanilla – This velvety liqueur blends juicy plums with luxurious Madagascan vanilla for a luscious, rich flavour.

Malfy con Limone – A gin that's flavour is deliciously zesty while still maintaining a classic flavour profile.

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Boe Peach & Hibiscus – The tanginess and berry rich flavour of Hibiscus combines perfectly with fresh peaches to give a delightfully fruity and flowery taste.

Bloom – A delicate gin balanced by its three main botanicals: flowers of chamomile and honeysuckle, and the citrus fruit pomelo.

Larios Rose – A gin with strawberry flavour and aroma.

Larios 12 – A stunning Mediterranean gin, made with 12 botanicals including lemon, lime and orange.