

GALLERY RESTAURANT

Here at the Cavendish we are proud of the ingredients we use and wherever possible use local suppliers and produce

2 courses £30.25 3 courses £39.45 4 courses £48.55

Starters

White onion soup
with spiced shallot rings

Deep fried buffalo Mozzarella
sun dried tomato,
basil sorbet and gazpachio

Slow cooked pigs' cheeks
pickled cabbage and apple jelly

Pan fried wood pigeon
cauliflower puree and piccalilli flavours

Terrine of Loch Duart salmon
cucumber and lime relish,
brown shrimp dressing and homemade rye crackers

Fresh Crab, spring onion salad and paprika cream

Main Courses

Rump of lamb
with rolled shoulder of mutton
crushed minted peas and fondant potato

Wild sea trout
crab croquette, Wensleydale creamed cabbage
pea puree and chicken wing reduction

Ribblesdale goats' cheese and butternut squash risotto
sage crème fraiche and honey roasted squash

Gloucestershire old spot pork faggots braised in cider
glazed apples, thyme potato rosti and carrots

Pan fried cod with black ink risotto
poached oysters and watercress

John Dory with peas, broad beans
and a mussel and clam nage

Desserts

Bitter chocolate fondant

Guinness ice cream and
parsnip and honey puree

Vanilla cheesecake

with locally grown strawberries
poached in balsamic and cracked black pepper

Lemon curd tart

orange powder and lime sorbet

Pistachio cake

candied cherries and brown bread ice cream

Selection of homemade ice creams and sorbets

Cheeses

Please choose up to three from our selection below.

HAWES WENSLEYDALE

A traditional hard cheese, made in the Hawes Dairy in the Yorkshire Dales, with a moist crumbly texture with suggestions of wild honey balanced with a fresh acidity

YORKSHIRE BLUE

A traditional vegetarian Yorkshire blue cheese made from ewes milk and matured for 8 to 10 weeks.

COLSTON BASSETT STILTON

This 'king' of cheeses is a soft creamy blue veined cheese made at the Colston Bassett Dairy.

LINCOLNSHIRE POACHER

Matured for 14 – 16 months this is a hard cheese made from unpasturised milk with a rich upfront flavour.

SOMERSET BRIE

This is a creamy mild soft cheese in a white rind which matures to a fuller flavour.

Y FENNI

A mature Welsh cheddar made at Y Fenni in Wales, with grain mustard and Welsh ale which has a moist tangy flavour

STINKING BISHOP

A full flavoured cheese which varies from firm to soft and creamy dependent upon the season

Prices include 17.5% V.A.T

A 15% supplement charge will be added to any food and drink served in bedrooms.

A 5% service levy is added to all accounts, which is distributed directly to staff.