

# THE BAPTIST

GRILL

## STARTERS

Lindisfarne Oysters  
shallot vinegar, half dozen  
£18

Tranche of Loch Duart Salmon  
lightly smoked, salad of apple and potato,  
horseradish, cucumber ketchup  
£14

Foie Gras  
trompette mushroom, five spice,  
plum preserve  
£18

Endive Salad  
blood orange, pomegranate, mozzarella (v)  
£10

Herb Farfalle  
trombetta courgettes,  
Chilcot goats cheese, marjoram (v)  
£12

White Asparagus  
fresh ricotta,  
pine nuts, jasmine honey (v)  
£15

Seared Scallops  
guanciale, fennel,  
basil, strawberry vinaigrette  
£18

Coronation Crab Salad  
gem lettuce, mango, pickled lime  
£18

## MAIN COURSE

Steamed Cornish Cod  
Jersey royals, cucumber, lovage oil, watercress sauce  
£26

Vegetable Pithivier  
aubergine caviar, Oglesfield cheese, leeks,  
romesco sauce (v)  
£22

Spiced Best End of Herdwick Lamb  
braised carrots, yoghurt, mint dressing  
£35

Dover Sole  
preserved lemon, capers & parsley  
POA

Roast Chicken  
mushroom stuffing, asparagus, wild garlic,  
mushroom bisque  
£24

Green salad, olive,  
fennel, avocado £5

## CHARCOAL GRILL

Dry aged, grass fed Cumbrian beef:

10oz Ribeye  
snails, garlic, bordelaise  
£42

8oz Bavette  
braised onions, dried tomatoes, rocket pesto  
£22

Saddleback Pork Cutlet  
apple jam, lardo, red apple  
£24

30oz Cote de Boeuf  
short rib parmentier, smoked bearnaise,  
devilled bone marrow  
£90 (for two)

Steamed Spinach,  
raisins & pine nuts £4

## SIDE DISHES

Potato and Chive Puree £5