

TO START

WATERCRESS SOUP <i>Croque monsieur</i>	6.00	PULLED PORK CROQUETTES <i>Crispy Wabberthwaite ham, apple sauce, and scratchings</i>	7.50	BLUE CHEESE PANACOTTA (v) <i>Candied walnuts and fresh figs</i>	7.00
CRAB AND LANGOUSTINE BISQUE <i>Cream, chervil, and brandy</i>	6.00	SMOKED SALMON <i>Served on blinis with a salmon and horseradish rilette and avruga caviar</i>	8.50	CONFIT DUCK & RED PEPPER SPRING ROLLS <i>Red onion marmalade, red pepper syrup</i>	8.00
ASPARAGUS (v) <i>Poached hens egg, white truffle and chive hollandaise</i>	7.00	MUNCASTER CRAB, AVOCADO AND CUCUMBER SALAD <i>Chilli and lime</i>	7.00	SHARING BOARD OF CUMBRIAN CHARCUTERIE FOR TWO <i>Homemade pickles and artisan bread</i>	14.00
JERSEY ROYAL POTATO SALAD <i>Smoked pancetta lardons, peas, broad beans, and smoked eel</i>	7.50				

MAIN

POACHED FILLETS OF LEMON SOLE <i>Crab mousseline, crushed Jersey Royals, spinach, and sorrel sauce</i>	19.50	PAN ROASTED CHICKEN BREAST <i>Asparagus, morels, and parisienne potatoes served with white wine cream sauce</i>	16.50		
THE WINDERMERE FISH PIE <i>Smoked haddock, monkfish, salmon, and prawns in a white wine and spinach sauce. Topped with caper and herb potato cake, grilled langoustine and served with buttered tenderstem broccoli and asparagus</i>	17.50	GRILLED HOMEMADE 6OZ BURGER <i>In a toasted brioche bun with salami, Swiss cheese, lettuce, tomato, and beer battered onion ring. Served with triple cooked chips and coleslaw</i>	16.00	Daily Roast served with seasonal vegetables, mashed & roast potatoes, and Yorkshire pudding:	
CASK ALE BEER BATTERED HADDOCK <i>Mushy peas, triple cooked chips, and tartare sauce</i>	16.00	10OZ RIB-EYE STEAK <i>Cooked to your preference with grilled tomato, mushroom, triple cooked chips, and garlic butter</i>	26.00	MONDAY – Roast leg of lamb <i>studded with rosemary, garlic and anchovies</i>	16.00
SLOW COOKED SHANK OF LAKELAND LAMB <i>Fried bacon hash, wild garlic chard, honey and thyme sauce</i>	17.50	FRIED CHICKPEA AND FENUGREEK DUMPLINGS (v) <i>Simmered in curry and mustard served on basmati rice with mint yoghurt</i>	16.00	TUESDAY – 1/2 roast chicken, <i>stuffing, pigs in blankets, and bread sauce</i>	16.00
CHICKEN, HAM HOCK, AND TARRAGON CREAM PIE <i>Topped with a butter puff pastry, served with Jersey Royal new potatoes and tenderstem broccoli</i>	16.00	“TORTILLA” SPANISH OMELETTE (v) <i>Onion, garlic, peppers with sautéed potatoes and asparagus</i>	16.00	WEDNESDAY – Roast loin of pork <i>with thyme and apple sauce</i>	16.50
BRAISED SHIN OF BEEF <i>Bone marrow sauce, mashed potatoes, parmesan tuille, and wild garlic dumplings</i>	16.50	SIDES:		THURSDAY – Slow roast shoulder <i>of lamb with mint sauce and redcurrant jelly</i>	15.00
		Triple Cooked Chips (v)	3.50	FRIDAY – Roast rib of Herefordshire beef	17.50
		Onion Rings (v)	3.50	SATURDAY – Roast crown of <i>crispy duck with orange sauce</i>	17.50
		Mixed Salad (v)	3.00	SUNDAY – Roast turkey breast <i>with stuffing, pigs in blankets, cranberry sauce</i>	16.00

SOMETHING SWEET

RHUBARB, WHITE CHOCOLATE & ALMOND TRIFLE (v)	6.50	ORANGE POSSET (v) <i>Poached rhubarb and granola</i>	6.50	ICE CREAMS AND SORBETS (v) <i>Locally made</i>	6.50
CHOCOLATE AND GUINNESS CAKE (v) <i>Cinder toffee ice cream</i>	6.50	GATEAU ST. HONORÉ (2 PEOPLE)(v) <i>Poached pears and spun sugar</i>	15.00	LOCAL CHEESE PLATTER (v) <i>Artisan biscuits, homemade fruit chutney. Eden Smokie, Black Dub Blue, Lake District Cheddar, Creamy Lancs.</i>	8.50
BAILEYS AND CHOCOLATE MOUSSE (v) <i>Salted caramel popcorn</i>	6.50	LOW WOOD BAY STICKY TOFFEE PUDDING (v) <i>Butterscotch sauce and vanilla ice cream</i>	7.50		
MERINGUE AND PASSION FRUIT CURD (v) <i>Fresh berries with mint syrup</i>	6.50				