

## GLUTEN FREE MENU

### TO START

WATERCRESS SOUP	5.50	MUNCASTER CRAB, AVOCADO AND CUCUMBER SALAD	7.00	SMOKED SALMON	8.50
CRAB AND LANGOUSTINE BISQUE	6.00	<i>Chilli and lime</i>		<i>A salmon and horseradish rilette and avruga caviar</i>	
ASPARAGUS (V)	7.00	JERSEY ROYAL POTATO SALAD	7.50	SHARING BOARD OF CUMBRIAN	14.00
<i>Poached hens egg, white truffle and chive hollandaise</i>		<i>Smoked pancetta lardons, peas, broad beans, and smoked eel</i>		CHARCUTERIE FOR TWO	
BLUE CHEESE PANACOTTA (V)	7.00			<i>Homemade pickles and bread</i>	
<i>Candied walnuts and fresh figs</i>					

### MAIN

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

### SOMETHING SWEET

BAILEYS AND CHOCOLATE MOUSSE (V)	6.50	ORANGE POSSET (V)	6.50	ICE CREAMS AND SORBETS (V)	6.50
<i>Salted caramel popcorn</i>		<i>Poached rhubarb</i>		<i>Locally made</i>	
MERINGUE AND PASSION FRUIT CURD (V)	6.50	LOW WOOD BAY STICKY TOFFEE PUDDING (V)	7.50	LOCAL CHEESE PLATTER (V)	8.50
<i>Fresh berries with mint syrup</i>		<i>Butterscotch sauce and vanilla ice cream</i>		<i>Oatcakes, homemade fruit chutney. Eden Smokie, Black Dub Blue, Lake District Cheddar, Creamy Lancs.</i>	