

## TO START

ROAST CARROT AND CUMIN SOUP (V) 6.00 <i>Coriander yoghurt</i>	POTTED SMOKED MACKEREL 6.50 <i>Cranberry jelly, potato and mustard salad, toasted ciabatta crouton</i>	MUNCASTER CRAB, CHILLI, LIME, 7.50 CORIANDER SALAD <i>Tomato gazpacho, basil mayonnaise</i>
BREADED EDEN VALLEY BRIE (V) 6.50 <i>Celeriac purée, pickled walnuts, fig &amp; cinnamon chutney</i>	PULLED PORK CROQUETTES 7.00 <i>Crispy Wabberthwaite ham, apple sauce and scratchings</i>	CONFIT DUCK & RED PEPPER 7.50 SPRING ROLLS <i>Red onion marmalade, red pepper syrup</i>
WARM MAPLE GLAZED BABY SQUASH (V) 6.50 <i>Fig, goats cheese mousse and pumpkin seed salad</i>		

## MAIN

SMOKED COD LOIN 17.50 <i>Lyonnais potatoes, black pudding, rainbow chard, sweetcorn purée, curried hollandaise</i>	CORN-FED CHICKEN BREAST 17.00 <i>Braised puy lentils, kale and hazelnut, dehydrated goats cheese, crispy Wabberthwaite ham</i>	VEGETARIAN GLAMORGAN 16.00 SAUSAGES (V) <i>Haricot beans in tomato sauce, salsa verde, parsnip crisps</i>
THE WINDERMERE FISH PIE 17.00 <i>Smoked haddock, monkfish, salmon and prawns in a white wine and spinach sauce. Topped with caper and herb potato cake, served with buttered peas and broad beans</i>	CRISPY PORK BELLY 17.50 <i>Black pudding bon bon, fondant potato, Savoy cabbage &amp; pancetta, apple sauce, cider jus</i>	ROAST VEGETABLE AND LENTIL 16.00 SHEPHERD'S PIE (V) <i>Pickled red cabbage, crusty brown bread and butter</i>
POLENTA BATTERED MONKFISH TAILS 18.00 <i>Parmentier potatoes, crushed minted peas, saffron tartar</i>	SLOW COOKED SHANK OF 17.50 LAKELAND LAMB <i>Fried bacon hash, kale, honey and thyme sauce</i>	
MIXED GAME SUET PUDDING 16.50 <i>Creamed potatoes, braised red cabbage, wild mushroom jus</i>	BRAISED BLADE OF BEEF 18.00 <i>Mashed potato, black pudding, spinach, roast root vegetable, red wine reduction</i>	

## SIDES

TRIPLE COOKED CHIPS (V)	3.50
MASHED POTATO (V)	3.50
BRAISED RED CABBAGE (V)	3.50
ROAST ROOT VEGETABLE (V)	3.50
MIXED SALAD (V)	3.50

## SOMETHING SWEET

SPICED PEAR AND WINTER BERRY 6.50 OAT CRUMBLE (V) <i>Crème Anglaise</i>	HOT CHOCOLATE FONDANT 7.50 PUDDING (V) <i>Damson ice cream, pistachio tuille</i>	LOCALLY MADE ICE CREAMS AND 2.00 SORBETS (V) PER SCOOP <i>Ice cream: vanilla, strawberry, chocolate, cinder toffee, damson, crushed raspberry, praline</i>
AFFOGATO, ESPRESSO, FRANGELICO (V) 6.50 <i>Vanilla bean ice cream, homemade chocolate and walnut and cranberry biscotti</i>	LOW WOOD BAY STICKY TOFFEE 7.50 PUDDING (V) <i>Butterscotch sauce and vanilla ice cream</i>	<i>Sorbet: black cherry and almond, strawberry</i>
PEANUT BUTTER PARFAIT (V) 7.00 <i>Blackcurrant coulis, praline ice cream</i>	LOCAL CHEESE PLATTER (V) 8.50 <i>Eden Valley Brie, Garstang Blue, Lake District Cheddar, Westmorland Smoked Cheddar. Artisan biscuits, homemade fruit chutney, grapes and celery.</i>	<i>(Diabetic ice cream and sorbet available)</i>
FIG AND COCONUT CHAI SEED 7.00 DESSERT (V) <i>Black cherry and almond sorbet</i>		

DINNER INCLUSIVE DINERS: Residents on a dinner inclusive special offer are entitled to £31.00 allowance towards food per person.  
 Any additional spend will be charged accordingly and shown as a supplement on your final bill.