

WHILE YOU DECIDE

Selection of Green & Black Olives (v)
Marinated in sweet peppers, chilli and sunflower oil
£3.00

Local Freshly Baked Breads (v)
Extra virgin olive oil, aged balsamic
£3.50

Sunblush Tomatoes (v)
Marinated in oil, garlic and oregano
£3.00

Macaroni Cheese and Crisp Pancetta Bons Bons
English mustard mayonnaise
£4.00

TO START

Chef's Seasonal Soup of the Day
Freshly baked bread
£5.95

Beetroot & Herb Goat's Cheese Terrine (v)
Balsamic glaze and micro leaf salad
£7.50

Fillet of Beef Carpaccio
Seasoned with cracked black pepper, salt and parsley, served with fresh rocket, Parmesan shavings, balsamic glaze
£7.95

Tomato, Vegetable & Tofu Miso Broth (v)
Sourdough croûte
£6.95

Crisp-Fried Whitebait
Tomato and garlic sauce, crisp rocket
£7.50

Home-Cured Salmon
Marinated with smoked paprika and served with compressed apple, cucumber gel, fresh apple
£8.95

Whole Baked Camembert (v)
Infused with fresh rosemary, locally baked bread and garlic crostini
£8.25

Pan Seared Duck Breast
The Lakes Distillery 'The One' Whisky and orange glaze, watercress, orange segments
£7.50

Crisp Breaded Hens Egg (v)
Parmesan crisp, carrot mustard purée, pea shoots
£6.95

TO FOLLOW

Braised Blade of Beef
Roasted root vegetables, tender stem broccoli, creamy mashed potato and a rich ale jus
£18.95

Pan Seared Salmon Fillet
Rösti potato, buttered spinach with shallots, charred asparagus spears, mussel & saffron cream
£18.50

Roasted Corn-Fed Chicken Breast
Spring onion and smoked cheddar potato cake, sweetcorn purée, roasted baby corn, wholegrain mustard sauce
£16.95

Slow Cooked Pork Belly
Creamy mashed potato, sautéed cabbage and bacon, parsnip purée, honey jus
£17.95

Roasted Cod Loin
Crushed new potatoes, buttered fine beans, confit cherry tomatoes, dill Hollandaise
£18.95

Open Ravioli of Wild Mushrooms, Spinach and Goat's Cheese (v)
Crisp rocket, roasted tomatoes, garlic and chive cream sauce
£16.95

Moroccan Chickpea, Butternut Squash & Cavolo Nero Tajine (v)
Chargrilled garlic bread and Parmesan shavings
£16.95

Roasted Cumbrian Lamb Chump
Dauphinoise potato, baby carrots and peas, beetroot fondant, red currant jus
£17.95

Char-grilled Halloumi & Falafel Platter (v)
Grilled artichokes, charred courgette, cucumber and mint yoghurt, toasted pitta bread, house salad
£15.95

Catch of the Day
Seasonal garnish
£17.95

FROM THE GRILL

All our grills are served with your choice of one side order and a sauce. All our beef is naturally reared on Cumbrian farms, carefully matured for a minimum of 21 days, and garnished with a flat mushroom and cherry vine tomatoes.

Sirloin 8oz
Has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium – Medium Well
£24.00

Fillet 8oz
The most tender cut of meat with very little or no fat. We would recommend to be served Blue through to Medium
(£5.00*) £29.00

Rib Eye 10oz
This cut is from the end of the sirloin approaching the neck which has the most flavour due to the higher fat content. Best served Medium – Medium Well
(£3.00*) £27.00

6oz 'Cartmel Valley Game' Venison Haunch Steak
Has a fine, lean texture with a rich and gamey flavour. Best served Medium Rare to Medium
£18.95

Char-grilled Cumbrian Chicken Breast
Sticky honey and BBQ glaze
£13.95

10oz Pork Cutlet
Light textured thin cut of meat served on the bone with lemongrass and coriander
£14.95

Sides
All £3.00
Buttered new potatoes
French fries
Beer battered onion rings
Seasonal vegetables
Hand cut chips
Rocket and Parmesan salad
House salad

Sauces
All £2.00
Peppercorn
BBQ steak sauce
Dianne
Blue cheese
Red wine jus

TO FINISH

Caramelised Apple Tart Tatin
Crème anglaise and Madagascan vanilla ice cream
£6.95

Rhubarb Cheesecake
Pink Champagne poached rhubarb
£7.95

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream
£6.95

Homemade Tiramisu
Chocolate and espresso ice cream, Kahlúa syrup
£7.25

Chilled Raspberry Mousse
Homemade rice pudding ice cream and fresh raspberries
£7.25

Dark Chocolate Fondue
Fresh strawberries, marshmallows, homemade chocolate brownie and homemade fudge
£7.50

Red Wine Poached Pear Bakewell Tart
Orange and cinnamon syrup with clotted cream
£6.95

Waterhead Cheese Board
Somerset Brie, Garstang Blue, Mrs Kirkham's Creamy Lancashire, Ribblesdale Goat's Cheese, Westmorland smoked cheddar, grapes, celery, oatcakes, homemade fruit chutney and a tasting of white port
(£3.00*) £9.95

A Selection of Locally Made Ice Cream and Sorbet
Please ask your waiter for tonight's flavours. Diabetic ice cream available
2 Scoops £4.50
3 Scoops £6.00

Dinner Inclusive Diners: Guests on a dinner inclusive rate may choose any starter, main course and dessert. All other dishes and items with a supplement price eg (£3.00*) will be charged additionally.

(v) – Vegetarian. Prices are inclusive of VAT charged at the current rate. Before ordering please speak to our staff if you have a food allergy or intolerance.