

## WHILE YOU DECIDE

<b>Selection of Green &amp; Black Olives (v)</b> Marinated in sweet peppers, chili and sunflower oil £3.00	<b>Local Freshly Baked Breads (v)</b> Extra virgin olive oil, aged balsamic £3.50	<b>Sunblush Tomatoes (v)</b> Marinated in oil, garlic and oregano £3.00	<b>Crisp Cheese &amp; Onion Bon Bons</b> Roast garlic and chive mayonnaise £4.00
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## TO START

<b>Chefs Seasonal Soup of the Day (v)</b> Freshly baked bread £5.95	<b>Crisp-fried Whitebait</b> Tomato and garlic sauce, crisp rocket £7.50	<b>Beetroot Carpaccio (v)</b> Glazed chive goats cheese, balsamic glaze and micro leaf salad £7.95
<b>Game Terrine of Partridge, Rabbit &amp; Venison</b> Wrapped in smoked streaky bacon, spicy lentils and a carrot gel £7.95	<b>Smoked Salmon</b> Lemon and caper dressing, cracked black pepper, rocket leaves £8.95	<b>Crisp Pulled Pork Croquettes</b> Heritage tomatoes, homemade smoky BBQ sauce £7.25
<b>Whole Baked Camembert (v)</b> Infused with fresh rosemary, locally baked bread and garlic crostini £8.25	<b>Confit Duck Leg</b> Braised red cabbage, compressed cucumber, hoi sin gel £7.95	<b>Blue Cheese Mousse (v)</b> Compressed apple, candid walnuts, pickled apple gel £7.95

## TO FOLLOW

<b>Pan-Seared Pheasant Breast</b> Sweet potato fondant, honey glazed carrots, beetroot purée, hazelnut filo crisp, black cherry jus £18.95	<b>Corn Fed Chicken Breast</b> Stuffed with wild mushrooms and chestnuts, parmentier potatoes with thyme, red kale, glazed courgette, wild mushroom fricassée £16.95	<b>Cumbrian Pork Fillet</b> Stuffed with apricot and sage, wrapped in streaky bacon, dauphinoise potatoes, sautéed purple Brussel sprouts with pinenuts, red apple sauce and a cider jus £18.95
<b>Slow Braised Lamb Shank</b> Infused with Rosemary, creamy mashed potato, seasonal vegetables and red wine jus £17.95	<b>Braised Blade of Beef</b> Roasted root vegetables, purple sprouting broccoli, creamy mashed potato, rich ale jus £18.95	<b>Char-grilled Halloumi (v)</b> Char-grilled aubergine with spinach, crisp courgette, hummus, tzatziki, roast cherry vine tomatoes £15.95
<b>Grilled Fillet of Seabass</b> Heritage potatoes, blood orange segments, fennel salad, beetroot gel and sauce vierge £18.95	<b>Roast Fillet of Hake</b> Creamed celeriac, fondant potato, crisp prosciutto, seasonal vegetables, red wine butter sauce £18.50	<b>Fettucine Pasta (v)</b> Mediterranean vegetables in a rich tomato and basil sauce, garlic bruschetta £16.95
<b>Roasted Butternut Squash and Artichoke Risotto (v)</b> Fresh rocket and Parmesan shavings £16.95	<b>Catch of the Day</b> 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.

<b>Sirloin 8oz</b> Has a light marbling of fat with a thicker layer of fat on the outside. Best served Medium – Medium Well £24.00	<b>6oz 'Cartmel Valley Game' Venison Haunch Steak</b> Has a fine lean texture with a rich and gamey flavour. Best served Medium Rare to Medium £18.95	<b>Sides</b> Mashed potato Beer battered onion rings Seasonal vegetables Hand cut chips Rocket and parmesan salad House salad All £3.00
<b>Fillet 8oz</b> 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	<b>Char-grilled Cumbrian Chicken Breast</b> Mango, mint and chili salsa £13.95	<b>Sauces</b> Peppercorn BBQ steak sauce Dianne Blue cheese Red wine jus Garlic Butter All £2.00
<b>Rib Eye 10oz</b> 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	<b>10oz Pork Cutlet</b> Light textured thin cut of meat served on the bone £14.95	

## TO FINISH

<b>Homemade 'Hendricks' Gin &amp; 'Fever-Tree' Tonic Cheesecake</b> Cucumber sorbet £7.95	<b>Dark Chocolate &amp; Orange Mousse</b> Praline tuille, chocolate sauce £7.50	<b>Waterhead Cheese Board</b> Somerset Brie, Blacksticks Blue, Kendal Creamy Cheddar, 'Grace's' Goat's Cheese, 'Westmorland' Smoked Cheddar, grapes, celery, oatcakes, homemade fruit chutney and a tasting of white port (£3.00*) £9.95
<b>Clotted Cream Pannacotta</b> Dark chocolate coated shortbread swan £6.95	<b>Homemade Warm Parkin</b> Stem ginger butterscotch sauce, vanilla ice cream £6.95	<b>A Selection of Locally Made Ice Cream and Sorbet</b> Please ask your waiter for tonight's flavours. Diabetic ice cream available 2 Scoops £4.50 3 Scoops £6.00
<b>Sticky Toffee Pudding</b> Butterscotch sauce vanilla ice cream £6.95	<b>Homemade Baklava</b> Layered filo pastry with crushed pistachio, walnuts and almonds, Greek yoghurt ice cream £7.50	
<b>Apple &amp; Quince Crumble</b> 'English Lakes' damson and plum ice cream £7.95		

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.