

## 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

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

**Cheese and Onion Bons Bons**  
Spicy chorizo tomato sauce  
£4.00

## TO START

**Chef's Seasonal Soup of the Day (v)**  
Freshly baked bread  
£5.50

**Ham Hock & Parsley Terrine**  
Homemade pickle, toasted sourdough  
£7.50

**Blue Cheese Pannacotta (v)**  
Pickled mushrooms, rocket leaves  
£7.00

**Spiced Butternut Squash Soup**  
Fresh coriander, flaked crab and prawns  
£7.00

**Hot & Spicy Chicken Wings**  
Thai coleslaw, dressed salad, chili dip  
£7.50

**Whole Baked Camembert (v)**  
Garlic crostini and freshly baked bread  
£8.25

**Smoked Mackerel & Chive Pâté**  
Horseradish cream and toasted bruschetta  
£8.00

**Spinach & Garstang Blue Fritters (v)**  
Red pepper puree, dressed leaves  
£8.00

**Salmon Tartare**  
Beetroot gel, fresh cucumber, micro leaf salad  
£8.75

## TO FOLLOW

**Roasted Corn-Fed Chicken Breast**  
Haggis bon bons, fondant potato, honey glazed carrots and a whisky jus  
£17.00

**Red Lentil & Aubergine Moussaka (v)**  
House salad  
£16.50

**Char-grilled Pork Loin Medallions**  
Bubble and squeak and a creamy mushroom and red wine sauce  
£18.00

**Pan Fried Sea Bass Fillets**  
Sautéed new potatoes, seasonal vegetables and a tomato and olive salsa  
£18.75

**Tofu and Spinach Cannelloni (v)**  
Garlic bread  
£17.00

**Braised Blade of Beef**  
Horseradish mashed potato, seasonal vegetables and a red wine jus  
£19.00

**Braised Cumbrian Lamb Shank**  
Mashed potato, roasted root vegetables and a red wine and rosemary jus  
£18.25

**Herb Crusted Hake Fillet**  
Beetroot caviar, crushed new potatoes, tomato, chorizo and butterbean broth  
£19.00

**Butternut Squash Thai Red Curry (v)**  
Vegetable rice, poppadum and naan bread  
£17.00

**Catch of the Day**  
Seasonal garnish  
£18.00

## 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, cherry tomatoes and watercress.

**Sirloin 8oz**  
Has a light marbling of fat with a thicker layer of fat on the outside.  
Best served Medium – Medium Well  
£24.50

**Fillet 8oz**  
The most tender cut of meat with very little or no fat. We would recommend to be served Blue through to Medium  
(£5.50\*) £29.50

**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  
(£3.50\*) £27.50

**Char-grilled Cumbrian Chicken Breast**  
BBQ sauce and glazed mozzarella  
£15.00

**6oz 'Cartmel Valley Game' Venison Haunch Steak**  
Has a fine, lean texture with a rich and gamey flavour. Best served Medium Rare to Medium  
£19.00

**Sides**  
All £3.00  
Buttered new potatoes  
Beer battered onion rings  
Seasonal vegetables  
Hand cut chips  
Rocket and parmesan salad  
House salad  
Mashed potato

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

## TO FINISH

**Chocolate Assiette**  
Chocolate torte, chocolate brownie, chocolate ice cream and chocolate sauce  
£8.00

**Coffee Semifreddo**  
Hazelnut tuille  
£6.50

**Sticky Toffee Pudding**  
Butterscotch sauce, vanilla ice cream  
£6.50

**Lemon Tart**  
Fresh raspberries and fruit coulis  
£7.25

**Apple & Blackberry Crumble**  
Homemade vanilla anglaise, Madagascan vanilla ice cream  
£7.00

**Orange Marmalade Cheesecake**  
Cointreau syrup  
£7.25

**Panettone Bread & Butter Pudding**  
Bailey's custard  
£7.00

**Waterhead Cheese Board**  
(£3.00\*) £10.00  
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

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

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.