

Starters

HOMEMADE SOUP OF THE DAY

seeded sourdough roll, whipped butter
£7.45 (gf*, v)

CUMBRIAN PORK & CHORIZO SCOTCH EGG

Hawkshead Kashmiri tomato relish, crispy onion
£9.95 (gf*)

CHICKEN LIVER PATE

red onion marmalade, homemade duck fat brioche roll
£9.95 (gf*)

THE LAKES GIN CURED SALMON

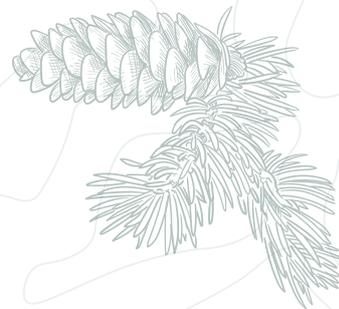
pickled grape, lemon crème fraîche, sea herbs, croutons
£10.95 (gf*)

HOMEMADE BLACK PUDDING

soft poached egg, dijon mustard cream sauce, pancetta crisp
£9.95

SALT BAKED BABY BEETROOT

buttered crouton, beetroot emulsion, goats' cheese,
pickled walnut, candied beet
£9.50 (gf*, ve*)



Sunday Roast (Sunday only...while stocks last)

TREACLE GLAZED RUMP OF BEEF

yorkshire pudding, roast and mashed potato, seasonal
vegetables, red wine gravy
£22.95* (gf*)

HALLOUMI & PISTACHIO NUT ROAST

roast and mashed potato, seasonal vegetables, vegetarian
red wine gravy
£19.95 (v)

SLOW ROASTED PORK BELLY

yorkshire pudding, roast and mashed potato, seasonal
vegetables,
apple sauce, red wine gravy
£20.95 (gf*)



Mains

DRY AGED 10^{oz} RIBEYE STEAK

chunky chips, pickled onion rings, field mushroom, confit tomato, dressed crispy gem lettuce

£32.95* (gf*) (Supplement applies for Dinner, Bed & Breakfast Packages)

DUO OF CUMBRIAN LAMB

pan fried rump, slow cooked shoulder, dauphinoise potato, walnut, caramelised onion puree, kale and red wine jus

£28.95 (gf) (Supplement applies for Dinner, Bed & Breakfast Packages)

PAN FRIED FILLET OF SEABASS

braised fennel potatoes, sauce bouillabaisse, tempura mussel, samphire, dill oil

£21.95 (gf)

CUMBRIAN STEAK & ALE SUET PIE

creamed potatoes, roasted carrot, buttered greens, pan gravy

£20.95

CHEFS BEEF & MARROW STEAK BURGER

toasted brioche bun, farmhouse cheddar, spicy mayo, bacon jam, baby gem, beef tomato, house gherkin, skin on fries, red cabbage slaw, pickled onion ring

£19.95

BEER BATTERED HADDOCK & CHIPS

crushed peas, chunky chips, tartar sauce and lemon

£19.95 (gf)

PAN SEARED HONEY GLAZED DUCK BREAST

crispy duck spring roll, sticky chilli noodles, tenderstem broccoli, spring onion, sesame, coriander

£28.95 (Supplement applies for Dinner, Bed & Breakfast Packages)

AUTHENTIC BUTTER CHICKEN TIKKA, KING PRAWN OR BUTTER VEGETABLE CURRY

medium spiced curry with onions and peppers served with rice, onion bhajii, mango and onion chutney

Chicken £20.95 / Prawn £22.95 / Vegetable £18.95

KING PRAWN & HARISSA SPICED LINGUINE

confit chorizo, roasted red pepper, feta, puffed grain

£22.95

CRISPY HALLOUMI BURGER

toasted brioche, roasted red peppers, gem lettuce, beef tomato, spicy mayo, skin on fries

£19.95 (v)



Sides

CHUNKY CHIPS

£4.45 (gf, v)

MIXED VEGETABLES

£4.45 (gf, v)

HOUSE SALAD

£4.45 (gf, v)

GARLIC ROSE ROLL

£4.95 (v)

GREEN PEPPERCORN & BLACK GARLIC SAUCE

£4.95

Desserts

LEMON POSSET

berry compote, meringue kisses, vanilla shortbread
£8.95 (gf*)

STICKY TOFFEE PUDDING

toffee sauce, brandy snap, vanilla icecream
£9.25

BAKED CHOCOLATE MOUSSE

vanilla icecream, compressed blackberries, blackberry coulis,
pistachio tuille and crumb
£9.95 (gf*)

APPLE & BLACKBERRY CRUMBLE

vanilla ice cream or custard
£9.25 (gf, v)

DOUBLE CHOCOLATE CRÈME BRULEE

vanilla shortbread, chocolate icecream
£9.95

LOCAL CHEESE SELECTION

served with artisan crackers, celery, grapes, chutney
£11.95 (gf*)

SELECTION OF ICECREAM OR SORBET

3 scoops, served with brandy snap
ice cream - vanilla, chocolate, strawberry, thunder & lightning, salted caramel
sorbet - lemon, raspberry, blackberry, rhubarb
£7.95 (gf*, v)

