

STARTERS

Seasonal Soup

Grilled Sourdough, Butter

£6.95

Duo of Hummus

Roasted Pepper and Truffle Hummus, Mixed Olives, Sourdough (Vg, Df)

£7.95

Heritage Tomato Salad

Micro Leaf, Vegetarian Parmesan, Basil Pesto (V)

£7.95

Duck Liver Parfait

Brioche Croute, Pickled Shimeji, Spiced Apricot Puree

£9.95

Lakes Gin Cured Smoked Salmon

Lemon Creme Fraiche, Pickled Radish, Sea Herbs

£9.95

Salt and Pepper Squid

Lime Aioli, Dressed Rocket

£10.95

Please enquire with waiting staff as to which options can be made GF

MAINS

Chickpea and Green Lentil Dahl

Cardamom Rice, Naan, Onion Bhaji, Lime (Vg, Df)
£16.95

8oz Venison Burger

Brioche Bun, Black Garlic Ketchup, Smoked Streaky Bacon, Cumbrian Cheddar, French Fries, Red Cabbage Slaw
£17.95

8-Hour Beef Brisket, Real Ale and Kidney Pudding

Chunky Chips, Roasting Tin Gravy, Fine Green Beans
£17.95

Pan Fried Gnocchi

Walnuts, Carrot Puree, Wild Garlic, Rocket, Pine Nuts, Vegetarian Parmesan (V)
£17.95

Wainwrights Beer Battered Haddock

Chunky Chips, Mushy Peas, Tartre Sauce (Df)
£17.95

Pan Seared Chicken Supreme

Dauphinoise Potatoes, Baby Carrots, Red Wine Jus (Gf)
£18.95

Sauteed Duck Breast

Rosemary Fondant Potatoes, Beetroot Puree, Salt Baked Baby Beetroot, Jus (Gf)
£21.95

Seabass and Crayfish Risotto

Seabass Fillets, Parsley Sauce, Red Amaranth
£21.95

8oz. Cumbrian Ribeye Steak

14 Day Aged Steak, Hand Cut Chips, Flat Mushroom, Slow Roast Tomato, Cream Pepper Sauce (Gf)
£24.95

DESSERTS

Caramelized Damson Rice Pudding
Compote of Damson, Pouring Cream Jug (Gf)
£6.95

Lotus Biscoff Cheesecake
£7.95

Sticky Toffee Pud
Vanilla Ice Cream, Butterscotch Sauce
£7.95

Regional Cheeses
Water Biscuits, Grapes & House Chutney
£9.95

Raspberry and Blackcurrant Sorbet
Coulis and Fresh Berries (GF, Df, Vg)
£6.95

Tea and Coffee

Espresso £2.95 / Double Espresso £3.95
Americano £3.50
Cappuccino £3.95
Latte £3.95
Flat White £3.95
Mocha £3.95
Hot Chocolate £3.95
Selection of Teas £3.50