

In the Bar:

A bowl of pitted marinated black olives £2.75

Baked Garlic Bread £2.50

To Start:

Tempting Duck Platter to Share New Dish

A delicious combination of hot and cold tasty duck treats to share:
Aromatic duck spring rolls, duck in a damson and plum sauce,
crispy aromatic duck leg with pancakes, cucumber, spring onion and
Hoi Sin dipping sauce and a smoked duck breast noodle salad £18.00

Finest Seafood Platter to Share

Indulge yourself with a selection of fine seafood: Cornish dressed crab, deep fried king prawns in filo pastry, marinated mustard and honey salmon rolls, natural smoked sliced halibut, salmon and beetroot gravalax and Morecambe Bay brown shrimps, complemented with homemade warm spiced bread, tomato salsa, caper and shallot mayonnaise, Cos lettuce leaves and fresh cut limes. £18.00

Finest King Scallops

Pan fried King Scallops with an apple and ginger puree and
a hazelnut and baby leaf salad. £8.00

Selection of Cumbrian Ham with brushetti

Richard Woodall's air dried ham and black combe ham with a warm slice of
brushetti topped with our apple chutney and crumbling melting Crofton cheese £7.00

Melon, cheese and toasted seeds

Slices of Cantaloupe, Galia melon and Keldthwaite Gold Cheese drizzled with avocado oil
and topped with winter leaves, toasted pine nuts and pumpkin seeds. £5.50

Avocado and vine tomato stack

Thyme shortbread topped with avocado and fine beans, bound in
hummus with sliced vine tomato and basil leaf salad £6.50

Smoked halibut and gravalax salad

Sliced natural smoked halibut and beetroot salmon gravalax with pink grapefruit
segments, chervil salad and a pan fried King Scallop. £6.50

Crab and lentil tartlet topped with a soft poached egg

Fresh crab and puy lentil tartlet topped with a soft poached egg
and a lime butter sauce. £5.50

Soup of the day £4.75

*All the above starters are served with homemade bread and French unsalted butter
If you do not choose a starter but would still like bread £1.25 per person*

Main Courses:

English fillet steak 8oz

Prime fillet steak, wrapped in pancetta bacon, roasted to your liking and served with thyme fondant potato, a tower of beer batter onion rings, served with roasted shallots and a red wine sauce. £22.00

English fillet steak 8oz

Prime fillet steak with grilled tomato, deep fried thick cut chips cooked in duck fat, grilled flat mushroom, a tower of onion rings, picked watercress and a slice of melting garlic butter. £22.00

Roast loin of Kentmere Lamb

Roast loin of Kentmere Lamb with a mini leek and Mrs Kirkhams Shepherds Pie and a Port wine sauce. £19.00

Chicken breast with brie and bacon

Succulent roasted chicken breast stuffed with brie and wrapped in bacon, served with a roasted red pepper sauce. £13.50

Slow roasted pork belly with roasties

Back by popular demand! Our slow roasted marinated pork belly brushed with garlic and thyme and slow roasted for 5 hours served with roast potatoes and an apple sauce. £14.00

Half a roasted duck with pear tatin

Crispy duck leg and caramelised sliced duck breast served with a pear tart tatin and an orange and five spice sauce. £18.00

Beetroot and tomato on puff pastry

Puff pastry disc topped with sliced beetroot, tomato, aubergine caviar, thyme and melting Crofton Cheese. £12.50

Roasted cod and chorizo

Roasted cod loin with a lemon and basil crust and a cherry tomato, Cumbrian chorizo sausage and smooth red pepper sauce. £15.00

Grilled Turbot fillet with shrimps

Grilled fillet of Turbot served with buttered spinach and a brown shrimp butter sauce. £16.00

Risotto of the day

£12.50

*All the above main courses are served with two vegetables of the day
Available to complement your main course if you wish are:*

Thick cut chips cooked in duck fat £2.25

Chestnut mushrooms in garlic butter £3.00 Creamed Potato £2.50

Beer batter onion rings £2.50 Buttered local spinach £3.00

Baby potatoes tossed in rock salt, fresh thyme and extra virgin olive oil £2.50

To Finish:

Lemon Creme Brulee

Lemon creme brulee served with a raspberry mille feuille. £5.50

Smooth Chocolate Praline Torte

Smooth milk chocolate and dark chocolate torte with a chocolate sponge base and homemade Baileys ice cream. £6.00

Apple and Rhubarb Crumble

Stewed Bramley apples and rhubarb in a homemade pastry tartlet case topped with a crumble topping and homemade rhubarb and custard ice cream. £5.50

Ice creams and sorbets

Three scoops of homemade ice cream and/or sorbet served with a tuille biscuit. Please ask for today's flavours £4.75

Cheese board

A selection of local and English cheeses with wafer biscuits, celery strips, grapes and homemade chutney. £7.00

Dessert Wines

White

Late Harvest Semillon/ Gewurztraminer, Casa Silva 2005 abv 12%

Lightly floral on the nose with lychee, lemon characteristics. Great with fruit based puddings.

375ml bottle £15.50 50ml glass £ 2.60

Verduzzo, Pass the Cookies, Di Lenardo 2005 abv 13%

A really versatile "all rounder" which works well with fuller flavoured puddings and hard cheeses. 500ml bottle £26.80 50ml glass £2.90

Red

Aleatico di Puglia, Candido 2000 abv 14 %

Velvety smooth with plummy blackberry flavours. Fabulous with anything chocolatey and blue cheeses. 500ml bottle £29.90 50ml glass £3.10

Coffee

Filter coffee or Tea with homemade confectionery £ 2.50

Cappuccino, Espresso, or Latte with homemade confectionery £3.00

Liqueur coffee: why not choose a freshly ground coffee and your favourite liqueur topped with freshly whipped cream. £ 5.50

