

In the Bar:

A bowl of pitted marinated black olives £2.75

Baked Garlic Bread £2.50

To Start:

Cumbrian Platter to Share

A selection of Cumbria's finest produce: Richard Woodall's Black combe ham, salami and air dried ham complemented by celebrated local cheeses Thornby Moor Smoked Croglin and Crofton. Garnished with piccalilli, homemade apple and damson chutney and served with crusty bread. £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

Beer batter monkfish with pea puree

Deep fried monkfish tail in a light beer batter with a smooth pea puree, flat leaf parsley and lime tartare sauce. £8.00

Calves liver and crispy pancetta bacon

Pan fried calves liver served on creamed potato with air dried pancetta bacon and a red wine sauce. £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

Crofton cheese and leek tartlet with pear salad

Thornby Moor Crofton cheese and creamed leek tartlet with winter leaves, croutons and slices of pear. £6.50

Cumbrian ham and smoked duck salad

Richard Woodall's cured ham and sliced smoked duck breast with a watercress salad and a honey and pomegranate dressing. £7.00

Smoked halibut and gravalax salad

Sliced natural smoked halibut and beetroot salmon gravalax with pink grapefruit segments, chervil salad and deep fried tiger prawn fritters. £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

Saddle of venison with tart tatin

Roast Saddle of Kentmere Fell Venison served with a caramelised pear tart tatin with buttered spinach and a Ruby Port Sauce. £19.00

Chicken breast with chanterelle mushrooms

Succulent roasted chicken breast with a savoy cabbage and pancetta bacon and thyme stew served with a Yellow Chanterelle mushroom cream sauce and snipped chives. £13.50

Succulent beef and ale casserole

Slowly braised beef and Hawkshead Stout Ale casserole root vegetables, flat leaf parsley and horseradish dumplings served with creamed potato £13.50

Puff pastry tarlet

Puff pastry tarlet 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

Red mullet and Tiger Prawns

Pan fried fillets of red mullet with buttered spinach and a tiger prawn saffron cream 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:

Vanilla Panna cotta with peaches
Chilled vanilla panna cotta served with
peach fritters and a raspberry sauce. £5.50

Milk Chocolate Cheesecake
Smooth milk chocolate cheesecake with Pecan nut biscuit
and homemade butterscotch 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

