



Available 6pm - 9pm

Snacks and Small Starters

Corn chips with tomato and chilli salsa, melting cheese and guacamole V	£4.50
Halloumi fries with sweet chilli dipping sauce	£4.50
Olives & Feta cheese VE	£3.50

Starters

Cauliflower soup with grated Cheddar cheese and golden fried bread croutons V	£6.50
Meat balls in a chilli, garlic and tomato sauce and grated mozzarella	£8.00
Smoked Salmon pate and smoked salmon tartare with fennel and apple salad, crispy bread	£8.50
Chicken liver parfait, Westmorland chutney, Cumberland sauce, sourdough toast	£7.50
Baked Camembert studded with Rosemary and garlic served with toasted sourdough. 2 pers V	£14.00

Mains

Grilled sea bass with braised fennel, lobster ravioli, sauteed baby potatoes, crispy kale and shellfish sauce	£22.00
Sweet potato, spinach and chickpea curry with Basmati rice, mango chutney and poppadum's VE	£17.50
Pan fried breast of chicken with confit leeks, black garlic puree, vin jaune, mushroom and smoked pancetta sauce, fondant potato	£21.00
Braised shank of Cumbrian lamb with caramelised shallots, kale, glazed carrots, mashed potato and red wine jus	£24.00
Slow cooked pork belly with creamy mash, carrots and peas, green apple and sage jam	£21.00

Classics

Deep fried Haddock in beer batter with triple cooked chips, mushy peas, tartare sauce and lemon	£18.50
10oz Himalayan salt aged Rib-eye steak with confit plum tomato, caramelised shallot, watercress, triple cooked chips, peppercorn sauce	£29.00
6OZ marrowbone beef burger served in a bun with onion ring, bacon, melted cheese, lettuce and tomato. Triple cooked chips and seasonal slaw	£18.50

Sides

Sauteed baby potatoes	£4.50
Cauliflower cheese V	£4.50
Triple cooked chips VE	£4.50
Deep fried onion rings V	£4.50

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream V	£7.50
Orange posset with a compote of Yorkshire rhubarb and ginger V	£7.50
Chocolate mousse with salted caramel popcorn and cinder toffee ice cream	£7.50
Selection of locally sourced dairy ice creams V	£6.50
Selection of 3 Artisan cheeses with biscuits, grapes and chutney	£8.50