



## Starters

### **Fresh crab & kiln smoked salmon open ravioli £7.50**

Fresh pasta, citrus butter, capers & samphire

### **Parma ham & asparagus Mornay £7**

Grana Padano shavings, baby leaf salad & pea shoots

### **Moules Marinière £9**

White wine, garlic, onion, parsley, Cumbria Artisan bread & salted butter

### **Bury black pudding £6.90**

Softly poached free range egg, crispy smoked bacon rasher & creamy wholegrain mustard sauce

### **Cheese, garlic & herb stuffed mushroom (v) £5.90**

Baby leaf salad, crispy breadcrumb & reduced balsamic

### **Pâté of the day £6.90**

Real ale & fruit chutney, baby leaf salad, toasted Cumbrian Artisan bread & butter

### **Peking duck spring rolls £6.90**

Green onion & cucumber salad with spiced plum sauce

### **Soup of the day (v) £4.75**

Cumbrian Artisan bread & salted butter

### **Chorizo scotch egg £7**

Pork and garden herb sausage & spicy chorizo with Baby leaf salad, paprika mayo & coriander

### **Smoked haddock & salmon fishcake £6.90**

Fluffy potato, panko breadcrumbs, seasonal leaves, tartare sauce & lemon

### **Vegan pâté (Ask server for today's choice) £6.90**

Fruit chutney, baby leaf salad, Cumbrian Artisan bread

### **Charcuterie board (for 2) £14**

Goat's cheese, chicken liver pate, cured meats, marinated olives, hummus, pickled gherkins, breads, oil & balsamic

## Flame grilled steaks

Our Lakes Speciality steaks are sourced locally with full traceability from the farm to your plate.

Rump 10oz - £19

Sirloin on the bone 24oz (for 2) - £55

Gammon steak 12oz - £14

T-Bone steak 16oz - £29

Sirloin chop 12oz - £22

Fillet 8oz - £28

Served with traditional garni and any 1 of the following side dishes & a complimentary sauce of your choice

Sides : Spring vegetables - Dauphinoise potatoes - New potatoes - Seasonal salad - Hand cut chips - mashed potato - garlic mushrooms & sun blushed tomatoes - sweet potato fries - french fries - mixed leaves & coleslaw - onion rings - rocket & parmesan salad

Any additional side dishes £3.50 each

Sauces: Red wine - Creamy peppercorn - Blue cheese - Diane - Lakes whisky

## Mains

### **Local salt marsh spring lamb £18**

Seared rump, braised shoulder croquette, dauphinoise potatoes, spring vegetables & red wine garden herb sauce

### **Corn-fed chicken supreme £16**

Grana Padano & breadcrumb crust, baby spinach, fresh asparagus, peas, borlotti beans & garlic cream

### **Confit belly of British pork £15**

Black pudding hash, braised red cabbage, fresh spring vegetables & cider sauce

### **Short crust pastry pie £13**

Fresh spring vegetables, choice of potatoes & rich ale gravy

### **Beer battered fish & chips £13**

Robinsons beer battered, mushy peas, triple cooked chips, tartare sauce & lemon

### **Smoked haddock & leek kedgeree £14**

Light spices, peas, coriander, softly boiled free-range egg & freshly grated Grana Padano cheese

### **Gurkha chicken & cardamom curry £13**

Sticky wild rice, curried tempeh, pickled red onion & garlic brushed coriander naan

### **Lakes speciality beef burger £12.50**

Red onion, tomato, gem lettuce, cheddar, pickled gherkin, mustard mayo & triple cooked chips

### **Oriental beetroot burger (vgn) £12.50**

Red onion, gem lettuce, garlic mayo, coriander, pickled gherkins & triple cooked chips

### **Seafood linguine £15**

King prawns, mussels, crab, garlic, onion & samphire finished with cream



## Sides

Triple cooked chips (v, vgn) £3.50 / Beer battered onion rings £3.50 /  
Spring vegetables (v) £3.50 / Side salad (v, vgn) £3.50 / Parma ham wrapped asparagus £4 /  
Dauphinoise potatoes (v) £4

## Seasonal salad bowls

### **Smoked rainbow trout £11.50**

Seasonal baby leaves, cherry tomatoes, red onion, creamed horseradish crème fraiche & new potatoes

### **Shredded duck & crispy ginger £11.50**

Seasonal baby leaves, beansprouts, spring onions, cucumber, carrots & spiced plum sauce

### **Hummus, olives & borlotti beans £11.50 (v, vgn)**

Seasonal baby leaves, pecan nuts, cherry tomatoes, pomegranate, cucumber & reduced balsamic

## Cold sandwiches (available 12-5pm)

On your choice of Cumbrian Artisan bread and homemade coleslaw, fresh seasonal salad leaves & your choice of skinny fries or a mug of hearty homemade soup

### **Baked ham £7**

Tomato, cucumber, gem lettuce & red onion

### **King prawns £7**

Paprika mayo, gem lettuce & cucumber

### **Topside of local beef £7**

Mustard mayo, red onion & tomato

### **Mature cheddar (v) £7**

Wholegrain mustard & apple sauce

## Hot sandwiches (available 12-5pm)

On your choice of Cumbrian Artisan bread with homemade coleslaw, fresh seasonal salad leaves & your choice of skinny fries or a mug of hearty homemade soup

### **Roast ham £8**

Goey brie & cranberry sauce

### **Plaice goujons £8**

Tomato, gem lettuce, gherkins & tartare sauce

### **Topside of local beef £8**

Caramelised boozy onions, horseradish & rich gravy

### **Curried tempeh (v, vgn) £8**

Minted mayo, cucumber, gem lettuce & red onion

### **Roast chicken £8**

Smoked bacon, sage onion stuffing & mayonnaise

## **Puddings**

**Our puddings are handmade & change daily please see our pudding boards**

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information. Company reg: 00170679