



Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce	4
Mixed Olives from Silver and Green	4
<b>Starters</b>	
Caramelized Goats Cheese, Beetroot and Damson Tart with Beetroot Ketchup (v (vg available)	9
Smoked Duck Breast, Orange and Cranberry Salad with Walnuts (df,gf)	9.5
Cumbrian Lamb Hotpot with Braised Red Cabbage and Crusty Sourdough	10
Pan Fried King Scallops with Smoked Bacon, Apple, Hazelnut and Balsamic (df,gf)	13
Trio of Fish – Smoked Scottish Salmon, Pickled Veg, Smoked Haddock Croquette, King Prawn Blinis	11
Twice Baked Applewood Smoked Cheese Souffle with Creamed Leeks (v)	10
<b>Mains</b>	
Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	31
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	3
Pan Fried Venison Loin, Venison Cottage Pie, Red Cabbage, Red Wine and Chocolate Sauce (gf,df)	25
Roast Breast of Chicken, Potato Rosti, Braised Leeks, Cauliflower Puree and Seasonal Vegetables(gf)	22
Lobster and Crab Tortellini with a Tomato and Lobster Bisque and Herb Oil	23
Herb Crust Halibut, Coriander, Heritage Carrots and Dauphinoise Potatoes (df,gf available)	27
Saffron and Red Onion Risotto with Seasonal Vegetables and Parmesan (v,gf,(df,vg available)	18
<b>Sides</b>	
Skin On Fries (v,vg,gf,df)	4
Mashed Potatoes (v,gf)	4
Dauphinoise Potatoes (v,gf)	4
Tender-stem Broccoli with Toasted Pine-nuts (v,vg,df,gf)	4
<b>Desserts</b>	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	9
Dark Chocolate Crème Brulee with a Shortbread Biscuit and Berry Compote (v)	9
Caramelized Lemon Meringue Tart with White Chocolate Ice Cream (v)	9
Warm Pear and Almond Sponge with Vanilla Custard (v,gf,(vg,df available)	9
Ice Creams and Sorbets (per scoop) (v,gf)	2.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	11