



Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df)	4
Mixed Olives from Silver and Green (v,vg,df,gf)	4
<b>Starters</b>	
Lobster and Prawn Croquettes with Lime Mayonnaise and Parmesan	12
Seared King Scallops with Pea Puree and Chorizo	13
Pan Fried Pigeon Breast with a Spiced Cranberry, Orange and Walnut Salad (gf,df)	10
Chicken Liver Parfait, Cornichons and Homemade Brioche, Onion Chutney (gf available)	9.5
Caramelised Goats Cheese, Beetroot, Red Onion and Damson Tart with Beetroot Ketchup (v)	9.5
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	11
<b>Mains</b>	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	33
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	3
Pan Fried Pork Fillet, Slow Cooked Pork Hotpot Braised Red Cabbage and a Thyme Jus (gf)	25
Roast Lamb Sirloin with a Warm Salad of New Potatoes, Roast Carrots and Basil Pesto (gf,df)	27
Pan Fried Sea Bass, Lobster and Crab Ravioli with a Tomato and Lobster Bisque	24
Herb Crusted Halibut, Savoy Cabbage and Smoked Bacon, Mashed Potato, Lemon Butter Sauce	24
Roast Cumbrian Chicken Breast, Heritage Carrots, Tenderstem Broccoli, Herb Rosti (df,gf available)	24
Tomato, Garlic and Chili Linguini with Ratatouille and a Parmesan Crisp (v,(df,vg available)	19
<b>Sides</b>	
Skin On Fries (v,vg,gf,df)	4
Dauphinoise Potatoes (v,gf)	4
Tender-stem Broccoli with Toasted Almonds (v,vg,df,gf)	4
<b>Desserts</b>	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	9
Iced Dark Chocolate Parfait with Summer Berries, Almond Praline and Coffee Syrup (v,gf)	9
Baileys Bread and Butter Pudding with White Chocolate Ice Cream	9
Raspberry Mousse with Lemon and Ginger Shortbread (v),(gf available)	9
Ice Creams and Sorbets (per scoop) (v,gf,vg,df available)	2.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	11