



Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df)	4
Mixed Olives from Silver and Green (v,vg,df,gf)	5
Starters	
Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg	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)	10
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	11.5
Lightly Curried Cauliflower Soup with Toasted Almonds and Herb Oil (v,vg,gf)	8.5
Mains	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	35
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	3
Red Wine Braised Beef Cheek, Maris Piper Mash, Chimichurri Sauce and Roast Root Vegetables(gf)	28
Roast Cannon of Lamb, Lamb Hot Pot, Braised Red Cabbage and a Red Wine Gravy(gf,df)	28
Garlic and Chilli King Prawns with a Saffron and Red Onion Risotto	25
Herb Crusted Halibut, Savoy Cabbage and Smoked Bacon, Mashed Potato, Lemon Butter Sauce	28
Roast Cumbrian Chicken Breast, Heritage Carrots, Tenderstem Broccoli, Herb Rosti (df,gf available)	25
Spinach, Feta and Pinenut Strudel with Roast Red Pepper and Tomato Coulis (v)	22
Sides	
Skin On Fries (v,vg,gf,df)	4
Dauphinoise Potatoes (v,gf)	4
Tender-stem Broccoli with Toasted Almonds (v,vg,df,gf)	4
Desserts	
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
Toffee Apple Crumble with Plum and Damson Sorbet (v,vg,df)	9
Caramelized Pineapple, Mango and Passion Fruit Eton Mess	9
Ice Creams and Sorbets (per scoop) (v,gf,vg,df available)	3
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	12