

Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,dt)	4.5
Mixed Olives from Silver and Green (v,vg,df,gf)	6
Starters	
Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg	13
Garlic Butter King Prawns and Chorizo with Dipping Sourdough	12
Pan Fried Mallard Breast with a Spiced Cranberry, Orange and Walnut Salad (gf,df)	10
Chicken Liver Parfait, Cornichons and Homemade Brioche, Onion Chutney (gf available)	10
Caramelized Goats Cheese, Beetroot and Onion Tart with Beetroot Ketchup (v, vg and df available)	10
Twice Baked Eden Chieftain Cheese Soufflè with Creamed Leeks (v)	12
Mains	
Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf)	37
Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf)	4
Venison Sirloin, Fondant Potato, Beetroot, Parsnips, Chilli and Chocolate Sauce (df,gf)	35
Braised Belly Pork, Black Pudding Sausage Roll, Pigs'n Blankets, Dauphinoise Pots, Thyme	27
Roast Chicken Breast with Smoked Bacon and Leek Orzo, Caulifower Puree and Chicken Jus	26
Seared Sea Trout, Herb New Potatoes, Crushed Peas, Mushrooms and Truffle Oil (gf)	26
Pan Fried Sea bass with Lobster and Prawn Ravioli and a Lobster Bisque	28
Spinach, Feta and Pinenut Strudel with Roast Red Pepper and Tomato Coulis	22
Sides	
Skin On Fries (v,vg,gf,df)	4.5
Fries with Truffle and Parmesan	6
Dauphinoise Potatoes (v,gf)	4.5
Tender-stem Broccoli with Toasted Almonds (v,vg,df,gf)	5
Desserts	
Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	9.5
Dark Chocolate Crème Brulee, Berry Compote and a Shortbread Biscuit (v,(gf available)	9.5
Toffee Apple Crumble with Plum and Damson Sorbet (v,vg,gf available)	9.5
Pineapple, Mango and Passion Fruit Eton Mess (v,gf)	9.5
Caramelized Lemon Meringue Tart with Madagascan Vanilla Ice Cream (v)	9.5
Ice Creams and Sorbets (per scoop)	3.5
A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits	13