

Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df) 4.5

Mixed Olives from Silver and Green (v,vg,df,gf) 5

Starters

Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg 13

Chilli and Garlic King Prawns and Chorizo with Dipping Sourdough 12

Duck Confit Rosti with a Fried Duck Egg (gf) 10

Pan Fried Wood Pigeon with Carrot Remoulade and Pomegranate (gf,df) 10

Saffron and Spring Vegetable Risotto with Blencathra Cheese (v,gf) 10

Twice Baked Eden Chieftain Cheese Souffl  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

Roast Rump of Lamb, a Warm Salad of New Potatoes, Root Vegetables and a Red Wine Jus (gf,df) 29

Slow Cooked Short Rib of Beef, Maris Piper Mash, Braised Spinach (gf) 27

Roast Chicken Breast, Dauphinoise Potatoes, Roast Vegetables and Creamed Wild mushrooms (gf) 26

Pan Fried Sea Bass with Lobster and Prawn Ravioli and a Lobster Bisque 28

Pea, Pesto and Parmesan Linguini with Sun Blush Tomatoes and Toasted Almonds (v,vg available) 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

Iced Dark Chocolate Parfait with Almond Praline and Coffee Syrup (v,(gf) 9.5

Lemon Meringue Tart with Caramel Crunch Ice Cream (v) 9.5

Toffee Apple Crumble with Plum and Damson Sorbet (v,vg,gf available) 9.5

Summer Berry Eton Mess (v,gf) 9.5

Ice Creams and Sorbets (per scoop) (v,gf) 3.5

A Selection of Local Cheeses served with Homemade Red Onion Chutney and Biscuits 13