

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
Pan Fried King Scallops with a Crunchy Apple and Pine-nut Salad, Mustard Vinaigrette (gf)	15
Bourbon and Maple Southern Fried Chicken with Ranch Sauce	11
Duck Liver and Brandy Pate with Damson and Apple Chutney, Homemade Foccacia (df)	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
Roast Lamb Cannon, Lamb Hotpot, Savoy Cabbage and Red Wine Jus (gf,df)	31
Pork- Crispy Belly, Braised Cheek, Cumbrian Sausage, Cider, Apple and Bacon, Dauphinoise Pota	atoes 28
Pan Fried Sea Bass with Lobster and Prawn Ravioli and a Lobster Bisque	28
Wild Mushroom Cobbler, Cheese and Herb Scone, Poached Carrots and Sesame	22
Fish of the Day	££
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
Poached Carrots and Sesame	4.5
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 Posset with Homemade Shortbread (v, gf avalable)	9.5
Rhubarb and Strawberry Crumble with Ginger Ice Cream (v,vg,gf available)	9.5
White Chocolate and Raspberry Cheesecake with Raspberry Sorbet	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