



Early Evening Menu

Available 5.30pm-6.30pm

2 Courses £31 / 3 Courses £37 per person

Starters

Slow Roasted Tomato Soup with Basil Oil and Sourdough (v,vg,df, gf available)

Chicken Liver Pate, Damson and Apple Chutney, Sourdough Toast (gf available)

Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg **£2 supplement**

Bourbon and Maple Southern Fried Chicken with Ranch Sauce

Mains

Pan Fried Chicken Breast, Black Pudding Hash Brown, Whisky and Mustard Sauce

Spiced Cod in a delicate Coconut, Ginger and Lemongrass Curry, Jasmine Rice, Burnt Lemon(gf,df)

Risotto Verde – Asparagus, Spinach, Peas, Basil Pesto, Baby Capers, Vegetable Crisps(v,vg,gf)

Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf) **£8 supplement**

Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf) **£3 supplement**

Sides (£4.5 supplement each)

Skin On Fries (v,vg,gf,df)

Dauphinoise Potatoes (v, gf)

Tender-stem Broccoli with Almonds (v,vg,df,gf)

Poached Carrots with Sesame (v,vg,df,gf)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)

Caramelized Peach, Berry and Rosemary Eton Mess (v,gf)

Rhubarb Crumble Tart with Ginger Ice Cream

A Selection of Local Cheeses with Chutney, Apple and Artisan Biscuits (gf available) **£4 supplement**