



Mixed Olives from Silver and Green (v,vg,df,gf)	5	Crusty Sourdough Bread with Olive Oil and Balsamic Dipping Sauce (v,vg,df)	5.5
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Starters

Twice Baked Cheese Soufflè Eden Chieftain Cheddar with Creamed Leeks(v)	12	Wild Duck Breast Pomegranate, Rocket, Vegetable Crisps(gf,df)	12
Vodka and Beetroot Cured Salmon Sun-dried Tomatoes, Beetroot, Mustard Vinaigrette(df,gf)	13	Southern Fried Chicken Fillets Bourbon and Maple, Glaze Ranch Sauce	11
Chilli and Garlic King Prawns with Chorizo and Sourdough Bread	13	Wild Mushroom Pate, Damson and Apple Chutney, Focaccia Toast(gf available)	11

Mains

Cumbrian Fillet Steak Field Mushroom, Plum Tomato, Skin on Fries Garlic Butter (gf)	37	Roast Chicken Breast Truffle Mash, Wild Mushrooms, Braised Leeks, Madiera Sauce	26
Peppercorn Sauce/Blue Cheese Rarebit (gf)	4	Pan Fried Sea Bass Lobster and Prawn Ravioli, Lobster and Tomato Bisque	27
Lamb Sirloin Jersey Royals, Basil Pesto, Sun-dried Tomato Salad (gf)	31	Risotto Verde Asparagus, Spinach, Peas, Basil Pesto, Baby Capers, Vegetable Crisps(v,vg,gf).	22
Trio of Pork Confit Belly, Cumberland Sausage, Black Pudding Hashbrown, Black Garlic Ketchup(df)	31		

Sides

Skin On Fries (v,vg,gf,df)	4.5	Tender-stem Broccoli Toasted Almonds (v,vg,df,gf)	5
Truffle Fries and Parmesan (v,gf)	6	Poached Carrots Herb Oil, Sesame	4.5
Dauphinoise Potatoes (v,gf)	4.5		

Desserts

Sticky Toffee Pudding Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)	10	Rhubarb Crumble Tart Ginger Ice Cream (v,vg,gf available)	10
Melt in the middle Dark Chocolate Fondant with Plum and Damson Sorbet(v)	10	Panna Cotta with Strawberries and Meringue (v,gf)	10
Lemon and Vanilla Crème Brulee Shortbread Biscuit, Berry Compote (gf available)	10	Cheeseboard Local Cheeses with Red Onion Chutney and Artisan Biscuits	14
Ice Cream and Sorbets (per scoop).	3.5		