



## **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)

Mushroom Pate, Damson and Apple Chutney, Focaccia Toast (gf available)

Vodka and Beetroot Cured Salmon, Sun Dried Tomatoes, Beetroot, Mustard Vinaigrette

Bourbon and Maple Southern Fried Chicken with Ranch Sauce

### **Mains**

Roast Chicken Breast, Truffle Mash, Wild Mushrooms, Braised Leeks, Madiera Sauce (gf)

Pan Fried Sea Bass, Lobster and Prawn Ravioli, Lobster and Tomato Bisque

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)

Panna Cotta with Strawberries and Meringue (v,gf)

Rhubarb Crumble Tart with Ginger Ice Cream

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