

NIBBLES & BREADS

Olives	£2.60
Garlic & Herb Ciabatta	£2.95
Cheesy Garlic & Herb Ciabatta	£3.55
Bread Basket & Salted Homemade Butter	£2.60

STARTERS

Chef's Homemade Soup (GF) (V)	£5.25
<i>Served with a wedge of crusty bread</i>	
Duck & Pork Terrine (GF)	£6.25
<i>With cranberries & Pistachio, accompanied with a spiced apricot chutney</i>	
Black Pudding & Haggis Scotch Egg	£6.25
<i>Served with a sweet chili mayonnaise</i>	
Thai Style Fishcakes (GF)	£5.95
<i>Finished with gin pickled cucumber</i>	
Honey Roasted Jerusalem Artichoke (GF) (V)	£5.85
<i>Accompanied with a parsnip & pearl barley salad</i>	
Whole Portabella Mushroom	£5.85
<i>Filled with cream cheese & bacon, topped with a parmesan crust</i>	
Whole Oven Baked Eden Valley Brie (Ideal to share) (GF) (V)	£12.25
<i>Topped with figs & maple syrup, served with crusty bread & homemade chutney</i>	

***GF – These dishes can be adapted to be Gluten Free.
Please let us know at the time of ordering
PLEASE NOTE ON AN EVENING EACH PERSON
MUST ORDER A MAIN COURSE AS A MINIMUM**

SALLY'S FAVOURITES

All main courses are served with a choice of Homemade Chunky Chips, Jacket Potato, New Rice & Seasonal Fresh Vegetables or Crisp Salad unless otherwise stated.

Hand Battered Cod* **£11.95**

Hand battered & served with homemade chunky chips, homemade mushy peas, homemade tartare sauce, garnished with lemon

Homemade Steak & Ale Pie **£12.25**

Individually baked and filled with succulent pieces of steak cooked in our cask ale, encased in shortcrust pastry

Homemade Lasagne* **£11.95**

Minced steak in a tomato bolognese sauce, layered with pasta & topped with a cheese sauce served with a dressed salad, homemade chunky chips & garlic ciabatta

Crispy Roast Duck (GF) **£17.25**

Half a duck served with a rich orange & port sauce

Lamb Shoulder **£19.95**

Approx 800g slowly cooked & served with a minted lamb gravy

Cherry Tomato, Red Pepper & Pesto Tart (V) (GF) **£11.95**

Topped with goats cheese & served with a dressed salad

All dishes marked with an asterix () are available in smaller portion for £2.00 off the marked price*

CHEF RECOMMENDS

Pork Loin Chop (GF) **£14.95**

Served with a celeriac & sweet potato mash, with an apple & cider cream sauce

Baked Halibut (GF) **£16.50**

Accompanied with a pea mousse, sauce vierge served on bed of prawn risotto

Chicken Breast Fillet (GF) **£13.95**

Stuffed with chorizo, mozzarella & sundried tomato & served with roasted garlic mash & pesto dressing

Thyme Roasted Plum Tomato & Apple Compote Tart (V) (GF) **£11.95**

Topped with roasted red peppers

Cannon of Beef (GF) **£16.95**

Served with shredded beef cheek & dauphinoise potatoes & finished with a rosemary oil & redcurrant jus

Moroccan Lamb **£15.95**

Finished with harissa spiced cous cous & chick pea salad

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FROM THE GRILL

12oz Lakeland Ribeye Steak (GF) **£20.95**
Served with homemade chunky chips, vine tomatoes, caramelised shallots & greens

10oz Lakeland Sirloin Steak (GF) **£19.95**
Served with homemade chunky chips, vine tomatoes, caramelised shallots & greens

ADD SOMETHING ELSE TO YOUR STEAK FOR AN EXTRA

£2.25

Homemade Garlic & Chili Butter

Cracked Pepper Sauce

Diane Sauce

Blue Cheese Sauce

Horseshoe Gammon Steak (GF) **£14.50**
Served with homemade chunky chips, vine tomatoes, caramelised shallots & greens

Hand Pressed Steak Burger* (GF) **£13.50**
Served in a toasted sour dough roll with lettuce, tomato & mayonnaise, with homemade chunky chips & coleslaw chose a topping from below

BBQ Sauce & Mozzarella

Goats Cheese & Red Onion Marmalade

New York – Mozzarella & Bacon

SIDES

Bowl of homemade Chunky Chips / Jacket Potato / New / Rice **£2.75**

Sweet Potato Fries **£3.55**

Fresh Vegetables / Dressed Crisp Salad **£2.50**

Battered Onion Rings **£3.25**

Coleslaw **£2.00**

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DESSERTS £6.75

Homemade Sticky Toffee Pudding

Served with a rich butterscotch sauce, whipped cream or vanilla ice cream

Orange & Chocolate Brownie (GF)

Served with candied orange

Chef's Cheesecake of the Day

Served with either whipped cream or vanilla ice cream

Banana Fritter

Served in a donut roll with rum butterscotch sauce

Trio of English Lakes Ice Cream (GF)

Served with a flake, wafer and choice of either strawberry, chocolate or fudge sauce

Duo of Lemon Dessert (GF)

Mini lemon tart & lemon meringue shot glass, accompanied with a raspberry coulis

Cheeseboard £8.50 (GF)

A selection of Appleby creamery cheeses served with homemade chutney & oatcakes

Black Dub Cheese & Port £7.95 (GF)

Of Appleby creamery served with homemade chutney & oatcakes

HOT BEVERAGES

Twinning's Teas Selection	£1.95
Espresso	£2.35
Double Espresso	£3.00
Americano	£2.45
Latte	£2.95
Cappuccino	£2.95
Flat White	£2.95
Deluxe Hot Chocolate	£2.85

All coffee products are made with Bruce & Luke's beans of Carlisle

Why not indulge in a shot of flavoured syrup for just 50p extra. Choose from Caramel, Chocolate, Cinnamon & Gingerbread