

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>	
Chicken & Brandy Pate (GF)	£6.25
<i>Served with dressed salad, handmade chutney & toast</i>	
Black Pudding & Haggis Scotch Egg	£6.95
<i>Served with a sweet chili mayonnaise</i>	
Thai Style Fishcakes (GF)	£5.95
<i>Finished with gin pickled cucumber</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 or 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

Duo of Pork **£16.95**

Maple glazed belly pork & medallions of pork fillet in a creamy honey mustard sauce. Served with a spring onion mash

Baked Halibut (GF) **£21.50**

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

Vegetable Korma (V) (GF) **£11.95**

Served with chips, rice or half & half & naan bread

Cannon of Beef (GF) **£16.95**

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

Herb Crusted Lamb Rump **£15.95**

Served fondant potato & a rosemary & redcurrant jus

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FROM THE GRILL

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

10oz Lakeland Sirloin Steak (GF) **£19.95**
Served with homemade chunky chips, vine tomatoes, half roasted onion & 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, half roasted onion & 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

Raspberry Crème Brulee (GF)

Served with homemade shortbread

Trio of English Lakes Ice Cream (GF)

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

Passionfruit Tart

Served with roasted hazelnuts & a mango mousse

Cheeseboard £8.50 (GF)

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

Black Dub Cheese & Port £7.95 (GF)

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