

# NIBBLES & BREADS

<b>Olives</b>	<b>£2.95</b>
<b>Garlic &amp; Herb Ciabatta</b>	<b>£2.95</b>
<b>Cheesy Garlic &amp; Herb Ciabatta</b>	<b>£3.95</b>
<b>Homemade Bread &amp; Salted Homemade Butter</b>	<b>£2.95</b>
<b>Olives, Sundried Tomatoes, Balsamic Onions &amp; Fresh Bread</b>	<b>£5.95</b>
<b>Cumbrian Charcuterie Platter</b>	<b>£8.95</b>

*Sliced Cumbrian meats, olives, sundried tomatoes, balsamic onions & bread*

## STARTERS

As Main Option

<b>Chef's Homemade Soup (GF)</b>	<b>£5.25</b>	
<i>Served with a wedge of crusty bread</i>		
<b>Cod, Prawn &amp; Chorizo Fishcake (DF)</b>	<b>£6.50</b>	<b>£10.50</b>
<i>Finished with a dressed salad &amp; sweet chili dip</i>		
<b>Black Pudding &amp; Haggis Tower</b>	<b>£6.75</b>	<b>£10.75</b>
<i>Served with a sweet potato rosti &amp; apple &amp; cider sauce</i>		
<b>Twice Baked Cheese Soufflé (V)</b>	<b>£7.25</b>	
<i>Accompanied with a pear &amp; walnut salad</i>		
<b>Game Terrine (GF)</b>	<b>£6.25</b>	<b>£10.25</b>
<i>Garnished with pickled vegetables, winter berry chutney &amp; toasted bread</i>		
<b>Sauté Garlic Mushrooms (GF) (VG)</b>	<b>£5.85</b>	<b>£9.85</b>
<i>Button mushrooms cooked in garlic butter, served on homemade toasted bread with a pan of creamy blue cheese sauce</i>		
<b>Baked Brie (GF) (V)</b>	<b>£12.95</b>	
<i>Whole baked brie finished with winter berries &amp; honey roast pecans. Accompanied with fruit &amp; nut bread</i>		

GF / VG / DF – These dishes can be adapted to be Gluten Free, Vegan, Dairy 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\*** **£12.95**

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

## **Homemade Steak & Ale Pie** **£12.95**

*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) (DF)** **£17.95**

*Half a duck served with a rich orange & port sauce*

## **Lamb Shoulder** **£19.95**

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

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

# CHEF RECOMMENDS

## **Duo of Lamb (GF) (DF)** **£16.95**

*Pan seared rump & confit shoulder, served with braised red cabbage, garlic & herb potatoes & a rich lamb sauce*

## **Butternut Squash & Goats Cheese Lasagne\* (GF)** **£12.25**

*Butternut squash, red pepper & goats cheese lasagne. Accompanied with a dressed salad, garlic bread, coleslaw & chips*

## **Pancetta Wrapped Pork Tenderloin (GF)** **£16.95**

*Served with sweet potato fondant, carrot puree, baby vegetables, crackling & pan juices*

## **Pan Seared Salmon (GF)** **£17.25**

*Served on a bed of roast potato & beetroot salad, topped with our winter berry salsa & finished with a lime & coriander crème fraiche*

## **Slow Cooked Beef** **£17.25**

*Braised & pressed brisket, beef cheek croquette served with a creamy mash, rainbow vegetables & a redcurrant & red wine sauce*

## **Mexican Style Chicken Fajitas\*** **£14.95**

*Marinated chicken breast cooked with peppers & onions, served with tortilla wraps, guacamole, crème fraiche, salsa & leaves*

**Vegetarian option available (VG)** **£13.25**

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## FROM THE GRILL

**12oz Lakeland Ribeye Steak (GF) (DF) £21.95**

*Served with homemade chunky chips, vine tomatoes, half roasted onion & greens*

**10oz Lakeland Sirloin Steak (GF) (DF) £20.95**

*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*

*Blue Cheese Sauce*

**Horseshoe Gammon Steak (GF) (DF) £14.95**

*Served with homemade chunky chips, vine tomatoes, half roasted onion & greens*

**Hand Pressed Steak Burger\* (GF) £13.50**

*Served in a toasted sourdough roll with lettuce, tomato & mayonnaise, with homemade chunky chips & coleslaw choose a topping from below:*

*BBQ Sauce & Mozzarella*

*Goats Cheese & Red Onion Marmalade*

*New York – Mozzarella & Bacon*

**Spiced Mixed Bean Burger\* (DF) (VG) £12.50**

*Topped with roasted mushrooms, served in a toasted sourdough roll with lettuce, tomato & mayonnaise, with homemade chunky chips & coleslaw*

## SIDES

**Bowl of homemade Chunky Chips / Jacket Potato / New / Rice £2.95**

**Sweet Potato Fries £3.75**

**Fresh Vegetables / Dressed Crisp Salad £2.95**

**Battered Onion Rings £3.75**

**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*

### Pecan, Rum & Orange Tart

*Served with an orange & mascarpone cream*

### Chocolate Torte

*Finished with a poached pear & hazelnut praline ice cream*

### Lemon Curd Parfait (GF)

*Iced lemon parfait finished with lemon curd & winter berry compote*

### Cream O' Galloway Ice Cream (GF) (VG)

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

### Cheeseboard £8.50 (GF)

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

### Black Dub Cheese & Port £7.95 (GF)

*A local blue cheese from Appleby creamery served with homemade chutney & oatcakes*

## HOT BEVERAGES

Twinning's Teas Selection	£2.15	Irish (Jamiesons)	£5.65
Espresso	£2.35	Irish Cream (Bailey's)	£5.45
Double Espresso	£3.00	Italian (Amaretto)	£5.65
Americano	£2.45	Calypso (Tia Maria)	£5.65
Latte	£2.95	Parisienne (Brandy)	£5.65
Cappuccino	£2.95	Coretto (Sambuca)	£5.05
Flat White	£2.95	Skye (Drambuie)	£5.65
Deluxe Hot Chocolate	£2.95	Baily's Hot Chocolate	£5.95
		Chocolate Orange Hot Chocolate (Cointreau)	£6.15

*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*