

## Nibbles & Breads

Olives	£3.25
Garlic & Herb Ciabatta	£3.50
Cheesy Garlic & Herb Ciabatta	£4.25
Homemade Bread & Salted Homemade Butter	£2.95
Olives, Sundried Tomatoes, Balsamic Onions & Fresh Bread	£7.25

## Starters

As Main Option

<b>Homemade Soup of the Day (GF)</b>	<b>£5.50</b>	
<i>Served with a wedge of homemade crusty bread</i>		
<b>Roast Chicken Terrine (GF) (DF)</b>	<b>£6.75</b>	<b>£10.75</b>
<i>Served with pickled wild mushrooms, dressed leaves &amp; homemade bread</i>		
<b>Stuffed Red Pepper (GF) (VG)</b>	<b>£6.50</b>	<b>£10.50</b>
<i>Half a red pepper stuffed with tomato &amp; goat's cheese, on a bed of balsamic glazed rocket leaves</i>		
<b>Garlic &amp; Chilli King Prawns (GF) (DF)</b>	<b>£8.95</b>	<b>£12.95</b>
<i>Homemade crusty bread topped with king prawns, garlic &amp; chilli butter, Served with a chilli &amp; a spring onion salad</i>		
<b>Glazed Pork Boa Bun</b>	<b>£6.75</b>	<b>£10.75</b>
<i>Asian braised pork belly in a steamed bun, served with a spiced carrot slaw</i>		
<b>Whole Oven Baked Eden Valley Brie (V) (GF)</b>	<b>£12.95</b>	
<i>Stuffed with chilli jam, served with crusty bread &amp; a salad garnish</i>		

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GF / V / VG / DF / N – These dishes can be adapted to be Gluten Free, Vegetarian, Vegan, Dairy Free, Contains Nuts  
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## Main Courses

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

### **Hand Battered Cod\*** **£13.50**

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

### **Homemade Steak & Ale Pie** **£13.50**

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

### **Homemade Lasagne\*** **£13.50**

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

### **Crispy Roast Duck (GF) (DF)** **£18.75**

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

### **Mexican Style Chicken Fajitas (DF) (GF)** **£15.95**

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

### **Vegetarian option available (VG) (GF)** **£13.95**

### **Persian Herb Gnocchi\* (V)** **£13.95**

*Pan fried choux gnocchi served with roasted tomatoes, spinach & pesto, topped with fresh herbs & finished with crème fraiche*

## Chef Recommends

### **Beef Fillet "Asian Style" (GF) (DF)** **£18.95**

*Marinated beef fillet strips flash fried with peppers, chilli & onions, served on a bed of rice & topped with garden herbs*

### **Corn Fed Chicken Breast (GF)** **£16.95**

*Pan roasted & served with a potato rosti, garden vegetables & a garlic & herb butter sauce*

### **Seabass Fillet (GF) (DF)** **£17.95**

*Served with crushed new potatoes, garden greens & a Provencal sauce*

### **Vegetable Pad Thai (GF) (VG) (N)** **£13.95**

*Stir fried garden vegetables & rice noodles served in a peanut & soy sauce*

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## From The Grill

**12oz Dry Aged Sirloin Steak (GF) (DF) £23.95**

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

**10oz Dry Aged Ribeye Steak (GF) (DF) £23.95**

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

**Add a sauce to your steak £2.25**

*Homemade Garlic & Chilli Butter*

*Cracked Pepper Sauce*

*Blue Cheese Sauce*

**Cumberland Sausage (GF) (DF) £13.95**

*Served with fried egg, homemade chunky chips, vine tomatoes, onion rings & greens*

**Hand Pressed Steak Burger\* (GF) £14.50**

*Served in a toasted sourdough roll with lettuce, tomato & mayonnaise, topped with mozzarella cheese. Accompanied with homemade chunky chips & coleslaw.*

*Served with a topping from below:*

*Red Onion Marmalade & Goats Cheese*

*Cheese & Bacon*

*Blue Cheese*

**Beetroot & Falafel Burger (GF) (VG) £13.50**

*Spiced chickpea & beetroot pattie, served in a toasted sourdough roll with lettuce, tomato & vegan mayonnaise. Accompanied with homemade chunky chips*

*All dishes marked with an asterisk (\*) are available as a smaller portion for £2.00 off the marked price*

## Sides

**Bowl of homemade Chunky Chips / New Potatoes / Rice £3.00**

**Sweet Potato Fries £4.00**

**Fresh Vegetables / Dressed Crisp Salad £3.00**

**Battered Onion Rings £4.00**

**Coleslaw £2.50**

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## Desserts

<b>Homemade Sticky Toffee Pudding</b>	<b>£6.75</b>
<i>Served with a rich butterscotch sauce &amp; English Lakes sticky toffee ice cream</i>	
<b>Chocolate Tart (N)</b>	<b>£6.75</b>
<i>Chocolate pastry filled with a smooth chocolate ganache, topped with orange cream &amp; toasted nuts</i>	
<b>Lemon &amp; Raspberry Cream (GF)</b>	<b>£6.75</b>
<i>Baked lemon cream served with raspberries &amp; homemade biscuits</i>	
<b>Summer Berry Slice</b>	<b>£6.75</b>
<i>Layered berry slice, vanilla ice cream &amp; berry coulis</i>	
<b>English Lakes Ice Cream (GF) (VG)</b>	<b>£6.75</b>
<i>Served with a flake, wafer and choice of either strawberry, chocolate or fudge sauce</i>	
<b>Cheeseboard (GF)</b>	<b>£7.95</b>
<i>Selection of local cheeses served with oatcakes &amp; chutney</i>	

## Hot Beverages

*All our teas & coffees are supplied by Farrers of Kendal*

<b>Tea Selection</b>	<b>£2.15</b>	<b>Irish (Jamiesons)</b>	<b>£5.65</b>
<b>Espresso</b>	<b>£2.35</b>	<b>Irish Cream (Baileys)</b>	<b>£5.45</b>
<b>Double Espresso</b>	<b>£3.00</b>	<b>Italian (Amaretto)</b>	<b>£5.65</b>
<b>Americano</b>	<b>£2.45</b>	<b>Calypso (Tia Maria)</b>	<b>£5.65</b>
<b>Latte</b>	<b>£2.95</b>	<b>Parisienne (Brandy)</b>	<b>£5.65</b>
<b>Cappuccino</b>	<b>£2.95</b>	<b>Coretto (Sambuca)</b>	<b>£5.05</b>
<b>Flat White</b>	<b>£2.95</b>	<b>Skye (Drambuie)</b>	<b>£5.65</b>
<b>Deluxe Hot Chocolate</b>	<b>£2.95</b>	<b>Baileys Hot Chocolate</b>	<b>£5.95</b>
<b>Cointreau Hot Chocolate</b>	<b>£6.15</b>		

*Why not indulge in a shot of flavoured syrup for just 50p extra.*

*Choose from Caramel, Chocolate, Cinnamon & Gingerbread*

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