

Large Party Menu Selector 6+ Guests

All main courses are served with chips & seasonal vegetables, unless otherwise stated

STARTERS

Chef's Homemade Soup (GF) £5.25

Served with a wedge of crusty bread

Pan Fried Mushrooms on Bruschetta (VG) (DF) £6.25

Cooked in garlic, cream & parsley

Potted Ham-Hock Terrine (DF) (GF) £6.95

Apple compote & toasted homemade bread

Garlic & Chilli King Prawns (GF) (DF) £9.50

Homemade crusty with king prawns, garlic & chilli butter, chilli & spring onion salad

MAIN COURSE

Individually Baked Steak & Ale Pie £13.95

Filled with succulent pieces of steak cooked in our cask ale, and short crust pastry

Cumbrian Chicken Supreme (GF) £15.95

Served with a mushroom, garlic & parsley cream sauce

Crispy Roast Duck (GF) (DF) £18.75

Half a duck and a rich orange & port sauce

Vegetable Thai Red Curry* (GF) (DF) £13.95

*Sweet red peppers & oven baked Naan bread. Chips, rice or half & half
Add chicken £3*

Roasted Hake (DF) (GF) £17.95

Mussels & prawns in herb butter sauce, kale, & roasted local potatoes

Hand Pressed Steak Burger* (GF) £14.50

Toasted Sourdough roll with lettuce, tomato, mayonnaise, coleslaw & homemade chunky chips. Add a topping from below:

Red onion Marmalade & Goats Cheese

Bacon & Mozzarella

BBQ & Mozzarella

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

Served with homemade chunky chips, roasted tomato, onion rings & greens

Add a sauce to your steak £2.75

'The Sally' Garlic & Chilli Butter

Cracked Peppercorn Sauce

Mushroom & Garlic Sauce

**PLEASE NOTE ON AN EVENING EACH PERSON MUST ORDER A MAIN COURSE AS A
MINIMUM**

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

Please let us know at the time of ordering

To Finish

£6.75

Seasonal Fruit Crumble (VG)

Topped with English Lakes double jersey ice-cream or vanilla custard

Classic Lemon Cheesecake

Raspberry sorbet

Vanilla Crème Brule (GF)

Berry compote & homemade lavender Shortbread

English Lakes Ice Cream (GF) (VG)

Chocolate flake, wafer, and choice of either strawberry, chocolate, or fudge sauce

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