

Evening Menu from 5.30pm STARTERS

Crispy Coated Shrimp - Cucumber and mint yoghurt 9.00

Marinated Olives - Focaccia and oils 8.00

Artisan Breads and Dipping Oils 6.50

Sharing Dirty Fries - Chilli beef, cheese and sour cream 14.00

Sharing Hoisin Duck Loaded Fries - Hoisin sauce, spring onion and coriander 20.00

Soup of the Day 8.95

Sharing Nachos - Jalapenos, salsa, guacamole, sour cream and cheese 11.95

Goats Cheese Mousse - Toasted walnuts, pickled radish, lemon dressing and pea shoots 8.95

Classic Prawn Cocktail - Baby prawns, marie rose sauce and brown bread 10.00

Sharing Chilli Nachos - Chilli beef, jalapenos, guacamole, sour cream and cheese 16.50

Grilled Baby Gem and Avocado Salad - Smoked sriracha crispy chickpea's, charred herb emulsion, toasted seed granola 8.50

Black Pudding Fritters - English mustard mayonnaise, dressed leaves 9.50

Grilled Smoked Mackerel - Dill pickled cucumber, celeriac remoulade, crisp sourdough 10.50

MAINS

Pie of the Day - Hand cut chips and seasonal vegetables 19.50

Beer Battered Fish and Chips - Mushy peas and tartar sauce 19.50

Cumberland Sausage - Confit garlic mash, red onion gravy and seasonal vegetables 17.50

Seabass - Cauliflower cous cous, cauliflower puree and pistachio 21.50

2.00 dinner bed and breakfast supplement

Plant Based Burger - Beef tomato, baby gem, pickles, coleslaw and fries 17.50 (add vegan cheese for 1.50)

Beef Burger - Monterey jack cheese, beef tomato, baby gem, pickles, coleslaw and fries 18.50

Chicken Burger - Crispy coated chicken burger, garlic sauce, beef tomato, baby gem, coleslaw and fries 18.50

Pan Fried Chicken - Lakeland pancetta and barley risotto, caramelised shallot and lovage puree with sherry vinegar glazed shallot 20.00

Braised Lamb - Confit garlic mash, spring onion and tender stem broccoli 20.00

Pan Fried Tofu - Cauliflower cous cous, cauliflower puree and pistachio 17.50

Chilli Con Carne - Rice and/or, tortilla crisps, sour cream and guacamole 17.50

Vegetable Thai Green Curry - served with rice 16.95 (Add chicken 2.50 - add king prawn 4.50)

1.50 dinner bed and breakfast supplement for adding king prawns

8oz Sirloin Steak - Roast plum tomato, field mushroom and hand-cut chips or french fries 29.50

Dinner Bed and Breakfast supplement 7.50- Add Peppercorn Sauce - 3.50

Chicken Schnitzel - Breadcrumb chicken breast served on top of linguine in a white wine and parmesan sauce 18.50

SOURDOUGH PIZZA'S

Cheesy Garlic Bread

Traditional Margherita 14.50 Hot One - Jalapenos, pepperoni, onions & peppers 15.50 & peppers 16.00 Goats Cheese - Caramelised red onion, goats' cheese and balsamic glaze 16.00 Double Pepperoni - Mozzarella & pepperoni Meat Feast - Pepperoni, ham, chicken and sausage 16.50 Hawaiian - Ham, mushroom, pineapple 15.50 and confit garlic Vegetarian - Peppers, mushrooms and olives 15.50 **Garlic Bread** 11.00

Extra toppings charged at £1.50 per topping

SALADS

Mixed Vegetables

Garlic Mayo Sauce

Peppercorn Sauce

Hot Honey Sauce

Curry Sauce

Crisny Chicken Caesar Salad

Anchovies, baby gem, parmesan, croutons and Caesar	dressing
Smoked Mackerel Salad Dill, pickled cucumber, croutons and lemon dressing	17.00
Grilled Baby Gem and Avocado Salad Smoked sriracha crispy chickpea's, charred herb emulsion, toasted seed granola	16.00
SIDES	
Coleslaw	4.00
Onion Rings	4.50
French Fries or Hand Cut Chips	5.00
Sweet Potato Fries	5.00
Mixed Salad	4.50

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4.50

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2.50

TO FINISH

12.00

Sticky Toffee Pudding - Toffee sauce and vanilla ice cream 10.00

Chocolate Ganache - Toasted coconut sorbet, coconut gel, coconut crumb and chocolate sauce 9.50

Almond Sponge Cake - Black cherry frozen yoghurt, cherry puree and toasted almonds 9.50

Cheeseboard - Three artisan cheeses, piccalilli, quince jelly and pickled celery 12.50 *1.50 dinner bed and breakfast supplement*

English Lakes Ice cream - 3 Scoops 7.50 (please see your waiter for today's flavours - vegan options available)



Lunch Menu 12.00 - 5.00pm

STARTERS

Crispy Coated Shrimp - Cucumber and mint yoghurt 9.00

Marinated Olives - Focaccia and oils 8.00

Artisan Breads and Dipping Oils 6.50

Sharing Dirty Fries - Chilli beef, cheese and sour cream 14.00

Soup of the Day 8.95

Sharing Nachos - Jalapenos, salsa, guacamole, sour cream and cheese 11.95

Sharing Chilli Nachos - Chilli beef, jalapenos, guacamole, sour cream and cheese 16.50

Sharing Hoisin Duck Loaded Fries - Hoisin sauce, spring onion and coriander 20.00

MAINS

Pie of the Day - Hand cut chips and seasonal vegetables 19.50

Beer Battered Fish and Chips - Mushy peas and tartar sauce 19.50

Plant Based Burger - Beef tomato, baby gem, pickles, coleslaw and fries 17.50 (add vegan cheese for 1.50)

Beef Burger - Monterey jack cheese, beef tomato, baby gem, pickles, coleslaw and fries 18.50

Chicken Burger - Crispy coated chicken burger, garlic sauce, beef tomato, baby gem, coleslaw and fries 18.50

Chilli Con Carne - Rice and/or tortilla crisps with sour cream and guacamole 17.50

Vegetable Thai Green Curry - served with rice 16.95

Add chicken 2.50 - add king prawn 4.50

Lamb Kofte - Lebanese flatbread, cucumber and mint yoghurt, sweet chilli sauce and pickled red onion 17.00

SANDWICHES

All served with Crisps and Garnish served on a white or wholegrain bread roll.

Fish Finger Butty - with tartare sauce and baby gem lettuce 9.50

Chip Butty 7.50

Cumbrian Honey Roast Ham and Piccalilli 9.50

Farmhouse Cheddar and Westmorland Chutney 9.50

Crispy Chicken Caesar Wrap - Caesar dressing, baby gem and parmesan served in a tortilla wrap 12.00

Soup or Hand-Cut Chips for an extra 3.00

SOURDOUGH PIZZAS

SALADS

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Traditional Margherita	14.50	Crispy Chicken Caesar Salad	18.50
Hot One - Jalapenos, pepperoni, onions and peppers	15.50	Anchovies, baby gem, parmesan, croutons and Caesar dressing	
Goats Cheese - Caramelised red onion, goats' cheese and balsamic glaze	16.00	Smoked Mackerel Salad Dill pickled cucumber, croutons and lemon dressing	17.00
Double Pepperoni	16.00	Grilled Baby Gem & Avocado Salad Smoked sriracha crispy chickpea's, charred herb	16.00
Meat Feast - Pepperoni, ham, chicken and sausage	16.50	emulsion and toasted seed granola	
Hawaiian - Ham, mushroom, pineapple and confit garlic	15.50	SIDES Coleslaw	4.00
Vegetarian - Peppers, mushrooms and olives	15.50	Onion Rings	4.50
Garlic Bread	10.00	French Fries Hand Cut Chips	5.00 5.00
Cheesy Garlic Bread	11.00	Sweet Potato Fries	5.00
Extra toppings charged at 1.50 per topping		Mixed Salad	4.50
		Mixed Vegetables	4.50
		Garlic Mayo Sauce	1.50
		Peppercorn Sauce	4.50
		Hot Honey Sauce	1.50
		Curry Sauce	2.50

DESSERTS

Sticky Toffee Pudding - Toffee sauce and vanilla ice cream 10.00

English Lakes Ice Cream 7.50

(please see your waiter for today's flavours - vegan options available)