1769

Bar & Restaurant

EVENING MENU FROM 5.30PM

VG VEGAN · V VEGETARIAN · GF GLUTEN FREE OPTION · DBB DINNER, BED & BREAKFAST SUPPLEMENT

NIBBLES

Artisan Breads & Dipping Oils V	7.00
Marinated Olives – Focaccia & Oils VG	7.00

STARTERS

Cauliflower Fritters V — 7.50
Crispy cauliflower, curry mayonnaise and dressed leaves

Soup of the day V GF — 8.95

Whipped Feta & Pine Nut V GF — 8.95
Whipped feta cheese, toasted pine nuts, garlic, sun-dried tomato, with rocket and lemon dressing

Crispy Coated Shrimp — 9.00
Cucumber and mint yoghurt

Classic Prawn Cocktail GF — 10.00
Baby prawns, Marie Rose sauce and brown bread

Chicken Terrine GF — 10.00
Tarragon mayonnaise, crisp sourdough, pickled mushroom and dressed pea shoots

Smoked Haddock Arancini — 10.00
Rich tomato sauce, parmesan

SHARING STARTERS

Nachos V GF — 11.95
Jalapenos, salsa, guacamole, sour cream and cheese

Sharing Dirty Fries GF — 14.00
Chilli beef, cheese and sour cream

Chilli Nachos GF — 16.50
Chilli beef, jalapenos, guacamole, sour cream and cheese

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

SOURDOUGH PIZZAS

Garlic Bread	11.00
Cheesy Garlic Bread	12.00
Traditional Margherita V	14.50
Wild Mushroom and Pesto V Mozzarella, mushroom and pesto	15.00
Hawaiian Ham, mushroom, pineapple and confit garlic	15.50
Double Pepperoni	16.00
Goat's Cheese V Caramelised red onion, goat's cheese and balsamic glaze	16.00
Spicy Nduja Sausage and Pepperoni Onions and mozzarella Add hot honey sauce £1.00	16.50
Meat Feast Pepperoni, ham, chicken and sausage	16.50

Extra toppings charged at 1.50 per topping

MAIN COURSES

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

Chilli Con Carne GF — 17.50
Rice and/or tortilla chips, sour cream and guacamole

Plant Based Burger VG — 17.50
Beef tomato, baby gem, pickles, coleslaw and fries
Add vegan cheese for 1.50

Beef Burger — 18.50
Monterey Jack cheese, beef tomato, baby gem, pickles, coleslaw and fries

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

Crispy Tofu V GF — 18.50
Breaded tofu, lemon roast peppers and courgette, sautéed potatoes and dill sauce

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

Pie of the Day GF — 19.50
Hand cut chips and seasonal vegetables

Beer Battered Fish GF **& Chips** — 19.50
Mushy peas and Tartar sauce
Add curry sauce - 2.00

Pan Fried Chicken GF — 20.00
Dauphinoise potato, roast carrot, braised leeks and chicken jus

Pan Fried Stone Bass GF — 25.60
DBB 5.00
Grilled baby gem, pickled carrots, nduja cream sauce, and sautéed new potatoes

Braised Beef Feather Blade GF — 29.50
DBB 5.00
Mashed potato, wild mushrooms, pickled mushroom, mushroom purée, and truffle jus

8oz Sirloin Steak GF — 31.00
DBB 7.50
Roast plum tomato, field mushroom and hand-cut chips or fries
Add peppercorn sauce - 3.50

SALADS

Grilled Baby Gem & Avocado Salad VG — 16.00
Smoked sriracha crispy chickpeas, charred herb emulsion and toasted seed granola

Prawn Salad GF — 18.00
Prawns in Marie Rose, lemon dressed leaves, croutons and pickled cucumber

Chicken Caesar Salad — 19.50
Chicken breast, cos lettuce, parmesan, croutons and Caesar dressing

SAUCES *2.00 each*

Garlic Mayo Sauce
Hot Honey Sauce
Curry Sauce
Sweet Chilli Sauce
Sriracha Mayo

SIDES *5.00 each*

Coleslaw
Onion Rings
French Fries
Hand Cut Chips
Sweet Potato Fries
Mixed Salad
Mixed Vegetables
Parmesan Truffle Fries
Tenderstem Broccoli with Chilli and Nuts

DESSERTS

Sticky Toffee Pudding V — 10.00
Toffee sauce and vanilla ice cream

Eton Mess Sundae V GF — 10.00
Chantilly cream, mixed berries, meringue and vanilla ice cream

White Chocolate, Cheesecake V — 10.00
Malibu, Caramelised pineapple and coconut sorbet

Cheeseboard V — 12.50
Three artisan cheeses, piccalilli, quince jelly and pickled celery

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

Please inform your server of any allergies or dietary requirements.

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DRINKS MENU

WHITE WINE

1. **Parini Pinot Grigio delle Venezie**
   Distinctive nose of wildflowers, lively, with notes of ripe pear
   125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

2. **Sauvignon Blanc, Central Valley, Chile**
   Refreshing, with citrus and tropical flavours and a crisp finish
   125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

3. **Flagstone Word of Mouth Viognier, South Africa**
   Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice
   A deliciously fruity cool-climate South African wine
   Bottle 36.00

4. **Picpoul de Pinet, Reserve Mirou, France**
   Citrussy southern French white, made from Picpoul grape
   Bottle 30.00

5. **Vina Real, Barrel Fermented Rioja Blanco**
   Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a fat rounded, creamy rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toasty and biscuit flavours
   Bottle 35.00

6. **Waipara Hills Sauvignon Blanc, Marlborough, New Zealand**
   Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes
   Bottle 34.00

ROSÉ WINES

7. **Parini Pinot Grigio Rosata delle Venezie, Italy**
   Soft, coppery-pink rosé; delicate and fruity bouquet, soft and fresh on the palate
   125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

8. **Whispering Hills White Zinfandel California, USA**
   Loads of fresh summer-fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own zinfandel
   125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

RED WINES

11. **Tekena Cabernet Sauvignon, Chile**
    Light-bodied and juicy, with a plum and bramble fruit character
    125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

12. **Short Mile Bay Merlot, Australia**
    Juicy Merlot with a soft, smooth palate, showing ripe plum, mulberry and blackberry; with a spicy vanilla note, acquired during a brief period of oak soaking
    125ml 5.80 | 175ml 7.20 | 250ml 8.90 | Bottle 26.00

13. **Journey's End V5 Shiraz, Western Cape, South Africa**
    Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. The texture is big and fresh, with heaps of red berry fruit and a delicious vanilla edge to a long finish
    Bottle 35.00

14. **Tenute Piccini "Antica Cinta", Chianti, Italy**
    Bright, ruby-red wine with intense and persistent fragrance of mature red fruit
    Bottle 30.00

15. **Callia Selected Malbec, San Juan, Argentina**
    A rich Malbec that shows good concentration of blackberry and plum flavours
    Bottle 34.00

16. **Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain**
    Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character
    Bottle 35.00

CHAMPAGNE & SPARKLING WINES

17. **Da Luca Prosecco, Italy (20cl)**
    Pear and peach fruit on a lively, yet soft and generous palate
    Bottle 9.40

18. **Da Luca Prosecco, Italy**
    Pear and peach fruit on a lively, yet soft and generous palate
    Bottle 34.00

19. **Bonnet Grande Reserve, France**
    Dry on the palate, with flavours of white blossom and citrus
    Bottle 55.00

20. **Taittinger Brut Reserve, France**
    With delicate notes of citrus, white flowers and brioche, balanced by fine bubbles and a fresh, elegant finish
    Bottle 90.00

21. **Laurent-Perrier Cuvée Rosé Brut, France**
    Liaison with grape skins tantalisingly leaves the delicate colour, yet excludes a floral fragrance evolving soft berry riches
    Bottle 120.00

DRAUGHT BEER & CIDER

	HALF	PINT
Birra Moretti	3.45	6.70
Bud Light	3.40	6.60
Selection of Local Ales	2.90	5.70
Guinness	3.30	6.50
Inch's Cider	3.30	6.40

BOTTLED BEER & CIDER

Old Mout Cider 500ml	6.50
Hawkshead Trail Angel 0.5% 330ml	4.30
Corona 330ml	4.90
Peroni 0% 330ml	4.40

DRAUGHT SOFT DRINKS

Pepsi Max	2.00	3.95
Diet Pepsi	2.00	3.95
R. White's Lemonade	2.00	3.95

BOTTLED SOFT DRINKS

	PINT
Fever-Tree Tonic	2.75
Fever-Tree Light Tonic	2.75
Fever-Tree Ginger Ale	2.75
Fever-Tree Ginger Beer	2.75
J2O	3.40
Appletiser	3.30
Frobishers Pineapple Juice	3.40
Coca-Cola	3.80
Diet Coke	3.80
Still or Sparkling Water	2.95

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LUNCH MENU 12.00PM – 5.00PM

VG VEGAN · V VEGETARIAN · GF GLUTEN FREE OPTION · DBB DINNER, BED & BREAKFAST SUPPLEMENT

STARTERS

Artisan Breads & Dipping Oils V — 6.50

Marinated Olives VG — 8.00
Focaccia and Oils

Soup of the day V GF — 8.95

Crispy Coated Shrimp — 9.00
Cucumber and mint yoghurt

Nachos V GF — 11.95
Jalapenos, salsa, guacamole, sour cream and cheese

Sharing Dirty Fries GF — 14.00
Chilli beef, cheese and sour cream

Chilli Nachos GF — 16.50
Chilli beef, jalapenos, guacamole, sour cream and cheese

Loaded Duck Fries GF — 20.00
Hoisin sauce, spring onions and coriander

SOURDOUGH PIZZAS

Garlic Bread — 11.00

Cheesy Garlic Bread — 12.00

Traditional Margherita V — 14.50

Wild Mushroom and Pesto V — 15.00
Mozzarella, mushroom and pesto

Hawaiian — 15.50
Ham, mushroom, pineapple and confit garlic

Goat's Cheese V — 16.00
Caramelised red onion, goat's cheese and balsamic glaze

Double Pepperoni — 16.00

Spicy Nduja Sausage and Pepperoni — 16.50
Onions and mozzarella
Add hot honey £1.00

Meat Feast — 16.50
Pepperoni, ham, chicken and sausage

Extra toppings charged at 1.50 per topping

SANDWICHES

All served with coleslaw and garnish, served on a white or wholegrain roll

Chip Butty V — 7.50

Fish Finger Sandwich — 9.50
With tartare sauce and baby gem lettuce

Cumbrian Honey Roast Ham and Piccalilli — 9.50

Farmhouse Cheddar and Westmorland Chutney V — 9.50

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

No Chicken Nugget Wrap VG — 12.00
Sweet chilli, cucumber, tomato and lettuce

Soup or Hand-Cut Chips for an extra 3.00

MAIN COURSES

Chilli Con Carne GF — 17.50
Rice and/or, tortilla chips, sour cream and guacamole

Plant Based Burger VG — 17.50
Beef tomato, baby gem, pickles, coleslaw and fries
Add vegan cheese for 1.50

Lamb Kofta — 18.00
Lebanese flatbread, cucumber and mint yoghurt, sweet chilli sauce and pickled red onion

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

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

Pie of the Day GF — 19.50
Hand cut chips and seasonal vegetables

Beer Battered Fish & Chips GF — 19.50
Mushy peas and Tartar sauce
Add Curry sauce - 2.00

SALADS

Grilled Baby Gem & Avocado Salad VG — 16.00
Smoked sriracha crispy chickpeas, charred herb emulsion and toasted seed granola

Prawn Salad GF — 18.00
Prawns in Marie Rose Sauce, lemon dressed leaves, croutons and pickled cucumber

Chicken Caesar Salad — 19.50
Anchovies, baby gem, parmesan, croutons and caesar dressing

DESSERTS

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

Sticky Toffee Pudding V — 10.00
Toffee sauce and vanilla ice cream

Please inform your server of any allergies or dietary requirements.

SAUCES *2.00 each*

Garlic Mayo Sauce

Hot Honey Sauce

Curry Sauce

Sweet Chilli Sauce

Sriracha Mayo

SIDES *5.00 each*

Coleslaw
Onion Rings
French Fries
Hand Cut Chips
Sweet Potato Fries
Mixed Salad
Mixed Vegetables
Parmesan Truffle Fries
Tenderstem Broccoli with Chilli and Nuts