

Evening Menu (6-9pm)

STARTERS

Soup of the day, fresh artisan bread & butter £4.25

Twice baked wild mushroom & stilton cheese soufflé, selected salad leaves £7.50

Wood pigeon breasts, haggis spring roll, mashed swede, date sauce £7.95

Seared king scallops, puy lentils, roasted & pureed cauliflower, mixed green herb oil £8.95

Ravioli of lobster & sea trout, wilted spinach, shell fish & chervil sauce £11.50

MAIN MEALS

English & Mediterranean vegetable casserole with steamed cous cous £10.95

British beef steak burger, melted cheddar cheese or tomato chutney, onion ring, salad & chips £11.95

Baked aubergine cannelloni au gratin with goat cheese, shallots, spinach, tomato & basil sauce, rocket leaves & pine salad £11.95

Crispy beer battered fresh haddock fillet, chips, mushy peas & tartare sauce £12.95

Crab meat & tiger prawns risotto with lemongrass, chilli & light soy sauce, parmesan crisps £13.95

Salmon fillet, king prawns tempura, cauliflower puree, chick peas salsa, honey & black pepper dressing £14.50

Pan roast corn fed chicken breast, boudin blanc, spinach pearl barley risotto, carrot brunoise, pancetta Jus £14.50

Pan fried turbot fillet, buttered Swiss chard, Jersey royals, roasted red pepper sauce & basil oil £15.95

Slow cooked lamb shoulder, spring greens, pureed carrots, spring mashed potatoes, minted lamb reduction £15.95

British rib eye steak, white & green cabbage, pan roasted shallots, cherry tomatoes, cep sauce £19.95

Cartmel Valley venison loin, braised red cabbage, pomme puree, parsnips two ways, red wine sauce £20.95

SIDE ORDERS

Side salad £2.50

Chips £3.25

Garlic bread £3.25

Beer battered onion rings £3.25

Garlic bread with cheese £3.75