

MENU

STARTERS

Soup of the day with bread and butter £4.50

Crispy confit rabbit wantons tortellini, carrot & kohlrabi pickles £7.00

Sea salt baked whole white onion loaded with truffled wild mushroom cream £7.50

Valley venison terrine, chestnuts, cured ham, pear & garden fruit chutney £7.50

Hand-dived scallops, pork belly, apple & butternut squash £16.00

SANDWICHES (12-2.30PM)

Melted mature cheddar, plum & port chutney, ciabatta roll £6.95

Soft mozzarella, sun blushed tomatoes, basil, toasted ciabatta £6.95

Chicken breast, Cajun spices, avocado, toasted ciabatta £7.50

Confit duck & oranges, stem ginger, hoisin sauce & sour dough roll £7.95

Roast beef, onions, horseradish mayonnaise, sour dough £8.00

Pork shoulder, apple, chilli jam, sour dough £8.00

Pan-fried salmon, spinach, fried egg, sour dough £8.95

MAINS

Beef steak burger, cheddar cheese, spicy tomato chutney, battered onion ring, salad & French fries
£12.50

Potato dumplings, sun blushed tomatoes, roasted pistachios, pumpkin seeds, rocket leaves, crispy shallot & chilli oil £12.95

Beer battered fresh haddock fillet, mushy peas, tartare sauce, hand cut chips £12.95

Sizzling chicken fajitas, tortilla wrap, sour cream, guacamole, cheese, coriander & French fries £14.95

Sharing curry platter – sweet potatoes & dal, Kofta masala, onion bhaji, palatha, coriander & garlic yoghurt £17.50

Cumbrian lamb shoulder, sea salt baked celeriac, glazed carrots, mashed potatoes, lamb & mint jus
£18.95

Cod fillet, wild mushrooms, peas, risotto, mussels & chorizo broth £22.00

British rib eye of beef, oxtail croquettes, creamed new potatoes, spinach & bone marrow £25.00

SIDE ORDERS - £4.00

Boiled new potatoes

Creamed baby potatoes

Bowl of seasonal vegetables

Garlic bread

Garlic bread with cheese

Hand cut chips

French fries

Beer battered onion rings