



Starters

Homemade Soup of the Day ^{V GF}

With a wedge of freshly baked bread

£5.50

Chicken Liver & Brandy Pate ^{GFA}

Chef's chicken liver pate, toasted bloomer & own our Cumberland sauce

£6.50

Prawn Cocktail ^{GF}

Greenland prawns laid on crispy lettuce and a brandied cocktail sauce

£6.95

Goats cheese crostini with plum chutney ^V

Served warm with dressed rocket leaves

£6.99

Deep fried Devilled whitebait

With lemon and paprika

£6.50

Creamy mushrooms & Smokey bacon casserole

With crisp garlic and sea salt bruschetta

£6.95



Main Courses

Half crispy roast Gressingham Duckling ^{GF}

Cooked & served on the bone with an orange & grand Marnier or plum & sweet chilli sauce
£15.95

Chicken breast stuffed with local haggis

Served in a rich whisky cream sauce
£12.95

Crispy Sweet & sour chicken ^{VA}

Crispy battered chicken Served with boiled basmati rice, and our own sweet & sour sauce
£12.95

Roast haunch of Venison

With a wild berry jus and red wine poached pear
£12.95

Cumbrian Lamb Rump ^{GFA}

Pan roasted lamb rump, cooked pink, with a garlic & herb crust, minted crushed potatoes & a red wine jus
£14.50

“Rustic” Cumbrian Sausage & Bacon Hot Pot

Local Cumberland sausage cooked with winter root vegetable & pulses topped with melted cheese toasts
£11.95

Gammon Steak ^{GF}

Grilled 10oz horse-shoe gammon steak, fried “Pea Top Farm” egg, confit tomato & sautéed button mushrooms
£12.95



Black peppered pork fillet ^{GFA}

Slices of tender pork in a creamy cracked black pepper sauce
£13.50

Cumbrian beef & root vegetable stew

Braised in red wine topped with herbed scones
£12.95

Cumbrian Sirloin Steak ^{GFA}

12oz Cumbrian dry aged sirloin steak, confit tomatoes, beer battered onion rings, sautéed button mushrooms, black peppercorn or blue cheese sauce
£19.50

Beer Battered Cod

With homemade chips, mushy peas & our own tartar sauce
£11.95

Fillets of sea bass ^{GFA}

Simply pan-fried with a lemon and cucumber butter
12.95

Filo Tart ^V

Filled with feta cheese & cherry tomatoes bound in a fresh basil dressing topped with rocket
£12.50

Tagliatelle ^V

Bound with a creamy blue cheese & vodka sauce topped with chopped walnuts served with crusty bread
£11.95

** Mains are served with Fresh Vegetables & a Choice of Hand Cut Chips or Potatoes of the Day*

^V Vegetarian ^{GF} Gluten Free Available ^{VA} vegetarian alternative available
Please ask a member of staff if you require any allergen information