



MAIN MENU

WHILE YOU WAIT

Our freshly baked bread, cultured butter, Maldon sea salt £5 // Marinated olives £3 // Scallop crackers
sweet & sour sauce £5

STARTERS

Barbequed asparagus

crispy egg yolk, parmesan, truffle £9.50

Parmesan brûlée

anchovy toast £7

Salt & pepper squid

tomato & pepper compote, basil, ponzu dressing
£8.50

Croissant & truffle bread & butter pudding

wild garlic custard £8.50

Thai red curry mussels

chilli, lime, coriander £8.50

Duck liver parfait

muscat grape chutney, brioche £9

MAINS

Slow braised steak & ale pie

chunky chips or mash, seasonal veg, gravy £18

Cumberland sausage

creamy mash, seasonal veg, onion gravy £17

Battered haddock and chips

hand-cut chips, mushy peas, tartare sauce £17.50

Spring lamb flatbread

*feta, wild garlic, pickled onion, sunblushed
tomatoes, wild garlic salted fries* £18

Thai red mussels

chilli, coriander, lime, fries £17

Chicken breast roasted on the bone

English asparagus, wild garlic, peas, Jus Rôti
£17.50

Roasted hake fillet

bourguignon sauce, gnocchi, peas £18

Roasted duck breast

duck leg bon bon, carrot, salsa verde, duck fat chips
£25

Shallot tarte tatin

*Pedro Ximenez sherry caramel, whipped goats
cheese, spiced hazlenut* £16

FROM THE GRILL

*Our dry aged beef is locally sourced from Cumbrian farmers
and served with hand-cut chips,
roasted tomato, portobello mushroom and rocket*

8oz Sirloin £28.50

8oz Rump £21.50

Add peppercorn, Diane or blue cheese sauce £2.75

Smash burger

burger sauce, gherkins, fries, slaw £17.50

Add cheese or bacon £2

Upgrade to hand-cut chips £2

Garden veg burger

sweet chilli, fries, slaw £15.75

SIDES

Jersey Royals, nettle butter £5

Rosemary salted fries £4.50

Duck fat chips £6

Pickled onion rings, hot honey £5

Purple sprouting broccoli, hollandaise sauce, dukkah £5