

Dinner Menu

To Start

Warm Sourdough Rolls, Olives, Balsamic Onions, Roast Peppers, Lakeland Butter (V) £7.00

Homemade Soup of the Day (Ve) Warm Sourdough Bread, Lakeland Butter £7.00

Homemade Carrot, Coriander & Chickpea Fritters (Ve) Beetroot Salsa, Almond Dukkha £8.00

Beetroot and Gin Cured Salmon Cartmel Valley Smoked Salmon Mousse, Beetroot, Pickled Shallot Rings, Lemon and Dill Crème Fraiche, Croutes £9.00

> **Smoked Haddock and Spinach Fishcake** Soft Poached Free Range Egg, Lightly Curried Hollandaise Sauce £9.00

Lakeland Wild Game and Prune Terrine Homemade Fruit Chutney, Sourdough Croutes, Dressed Leaf £8.00

> **Slow Cooked Confit Barbary Duck Leg** Chorizo & Butter Bean Cassoulet, Basil Pesto £9.00

For Mains

8oz Ribeye Steak

Confit Tomato, Field Mushroom, Onion Rings, Hand Cut Chips, Green Beans, Peppercorn or Béarnaise Sauce £25.00

(£8.00 supplement)

Roast Butternut Squash and Sage Risotto (Ve)

Vegan Parmesan, Walnut and Rocket $\pounds 15.00$

Pan Fried Sea Trout Fillet Crushed New Potatoes, Samphire, Pea and Parsley Veloute, Pickled Morcambe Bay Cockles £17.00

Pan Fried Halloumi (V)

Buttered Lyonaise Potatoes, Beetroot, Roast Red Onion, Rainbow Chard, Red Pepper Jus, Pesto £15.00

Beer Battered Fleetwood Haddock, Handcut Chips, Mushy Green Split Peas, Homemade Chunky Tartare Sauce £16.00

Roast Breast of Corn-fed Chicken

Haggis Bon Bon, Black Garlic Ketchup, Rainbow Chard, Fondant Potato, Thyme Jus £18.00



To Finish

Homemade Sticky Toffee Pudding (GF) Salted Butterscotch Sauce, Honeycomb and Fudge Ice Cream£8.00

Platter of Local Cheeses Artisan Biscuits, Quince, Grapes, Celery, Fig Three Cheese £9.00 Five Cheese £13.00 (£5.00 supplement)

Christmas Pudd8oz Ribeye Steak ing Parfait Poached Pear, Mulled Wine Syrup, Brandy Snaps £8.00

Warm Treacle Tart Marmalade Ice Cream, Orange Syrup, Cinder Toffee £8.00

Trio of Mini Chocolate Desserts Dark Chocolate Ganache Tart, Chocolate Parfait, Baileys and White Chocolate Cheesecake £8.00

Selection of Handmade "Ice Cream Company" Ice Creams or Sorbets

1 scoop £2.00 2 Scoops £3.50 3 Scoops £5.00 Caramel, Honeycomb & Fudge/Madagascan Vanilla/Kendal Mint Cake/Five Fruit Marmalade Rhubarb, Gin & Tonic Sorbet (Ve)

Tea, Coffee and Petit Fours £3.95 per person

Please inform us of any dietary requirement you may have