

EVENING MENU



STARTERS

HOMEMADE SOUP OF THE DAY (V)

Served with crusty bread
£5.50

SCOTTISH SALMON GRAVADLAX WITH NEW POTATO SALAD

£7.50

TWICE BAKED CHEESE & CHIVE SOUFFLÉ (V)

£7.00

CHICKPEA FALAFEL WITH A SWEET CHILLI SAUCE (V)

£7.00

KING PRAWN TEMPURA

Served with sweet chilli mayonnaise
£7.50

LOCAL BLACK PUDDING & POTATO ROSTI

Served with poached egg & wholegrain mustard sauce
£7.00

BAKED GOATS CHEESE WITH MARINATED BEETROOT (V)

£7.00

MAINS

SLOW-COOKED LAKELAND LAMB RUMP

Served with champ, celeriac puree, green vegetables and
redcurrant sauce £16.00

CONFIT DUCK LEG

Served with dauphinoise potatoes, braised red cabbage
and red wine jus £15.00

GRILLED FILLET OF SALMON

Served with new potatoes, tender stem broccoli and white
wine sauce £16.00

FRESH BEER-BATTERED HADDOCK

Served with garden peas or mushy peas, chips and tartare sauce
£13.50

10oz SIRLOIN STEAK

Served with tomato, mushrooms and chips
£20.00

STUFFED CHICKEN BALLOTINE

Served with mashed potatoes, asparagus and sauted green
vegetables £14.50

PORK BELLY

Served with crushed potatoes, tender stem broccoli,
apple puree and cider jus £14.00

CLASSIC RISOTTO WITH WILD MUSHROOMS

£12.50

SIDES

SALAD VEGETABLES CHIPS DIANE SAUCE PEPPERCORN SAUCE BLUE CHEESE SAUCE

£2.50

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING

Served with vanilla ice cream
£6.00

LEMON POSSET

Served with raspberries & shortbread
£5.00

DARK CHOCOLATE BROWNIE

Served with vanilla ice cream
£6.00

TRIO OF LAKES ICE CREAM

£6.00

CRÈME BRULEE

Served with Baileys cream liqueur
£6.00

CHEESE BOARD

Served with biscuits, grapes, celery & chutneys
£8.00