

LUNCH MENU



OPEN SANDWICHES

ROAST BEEF

with celeriac remoulade, tomato and horseradish
£7.00

SMOKED SALMON

with crème fraiche and watercress
£9.00

CHICKEN AND CHORIZO

with mixed leaves and spicy mayonnaise
£7.00

LIGHT DISHES

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

KING PRAWN TEMPURA

Served with sweet chilli mayonnaise
£7.50

LOCAL BLACK PUDDING & POTATO ROSTI

Served with poached egg & wholegrain mustard sauce
£7.00

CHICKPEA FALAFEL WITH A SWEET CHILLI SAUCE (V)

£7.00

MAINS

FRESH BEER-BATTERED HADDOCK

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

TRADITIONAL CUMBERLAND SAUSAGE

Served with mashed potato, seasonal vegetables
and onion gravy £12.00

GRILLED FILLET OF SALMON

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

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

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 BRULÉE

Served with Baileys cream liqueur
£6.00

CHEESE BOARD

Served with biscuits, grapes, celery & chutneys
£8.00