DINNER MENU

Chef'S Homemade Soup of the Day £4.95 served with Crusty Ciabatta

Sautéed Garlic Wild Mushrooms £6.95 Toasted Garlic Ciabatta, Parsley & Herb Cream Sauce

Fennel & Orange Chicken Liver Parfait £6.95 Baby Lettuce, Toasted Brioche, Plum & Apple Chutney

Homemade Salmon & Dill Fishcake £6.95 Baby Leaf Lettuce, Roast Tomato, Garlic & Lemon Sauce

Glazed Goats Cheese & Roast Fig Salad £6.95 Wild Rocket, Toasted Wlnuts, French Dressing

Calamata Olives £7.95

Ciabatta Croute, Olive Oil, Balsamic Reduction, Greek Feta Cheese

Corn Fed Chicken Supreme £15.95 Dauphinoise Potatoes, Sauteed Leek, Peas & Bacon, Chasseur Sauce

Slow Roasted Pork Belly & Crackling £15.95 Creamy Mashed Potatoes, Peppery Savoy Cabbage, Apple Sauce, Rich Red Wine Jus

> **Cumberland Sausage £11.95** Creamy Mashed Potato, Greens and Onion Gravy

Navarin of Lakeland Lamb £16.95 Mashed Potatoes, Buttered Greens, Maple Roast Parsnip, Rosmary& Red Wine Jus

> Pan Fried "Catch of the Day" £15.95 Sauteed New Potatoes, Buttered Samphire, Sauce Vierge

Aubergines, Roast Peppers & Courgettes Moussaka £12.95

Rich Tomato & Mediterranean Herb Sauce, Garlic Bread

Homemade Sticky Toffee Pudding £5.95 Butterscotch Sauce, Vanilla Ice Cream

Pavlova Meringue £6.95 Flocked Cream, Mixed Berries, Raspberry Coulis

Homemade Chocolate Brownie £5.95 Belgian Chocolate Sauce, Lake's Vanilla Ice Cream

Lakeland Cheese Platter £6.95

Grapes, Celery, Crackers & Local Chutney