

# DINNER MENU

## STARTERS

### Chef's Soup of the Day

Organic Bloomer Bread  
£4.95

### Hunters Skillet

Pan Fried Chicken Livers, Wild Mushrooms, Bacon, Garlic Croute  
£7.95

### Ham Hock Terrine

Crostini, Pickles, Dressed Salad  
£7.95

### Breaded Camembert (V)

Toasted Crostini, Rosemary, Tomato & Celery Salad  
£7.95

### Baked Field Mushroom (V)

Blue Cheese Gratin, Tomato Chutney  
£6.95

### Crab Cakes

Lemon, Dill Mayonnaise  
£7.95

### Warm Confit Duck Leg Salad

Glazed Orange Segments, Toasted Walnuts, Baby Spinach  
£7.95

## MAINS

### Local Cumberland Sausage

Butter Mash or Hand Cut Chips, Cabbage & Bacon, Onion Gravy  
£13.95

### Homemade Steak & Kidney Pudding

New Potatoes or Chips, Seasonal Vegetables, Gravy  
£14.95

### Slow Braised Lamb Shank

Creamy Grain Mustard Mash, Roasted Vegetables, Red Wine & Rosemary Jus  
£15.95

### Wild Sea Trout & Baby Leeks

Crushed New Potatoes, Seared Cherry Tomatoes, Lemon  
£15.95

### Homemade Beef Burger

Crisp back bacon, Cheese, Hand Cut Chunky Chips, Salad & Relish  
£12.95

### Haddock in Jennings Beer Batter

Hand Cut Chunky Chips, Mushy Peas, Tartar Sauce  
£12.95

### Feta, Spinach & Sun Dried Tomato Stuffed Chicken Breast

Wrapped in Parma Ham with Sauté Potatoes, Seasonal Vegetables, Pan Jus  
£14.95

### Borlotti, Haricot & Kidney Bean Chilli (V)

Medium Hot Chilli, Basmati Rice, Parmesan Shavings  
£12.95

### Aubergine, Tomato & Parmesan Bake (V)

Rocket & Cherry Tomato Salad  
£13.95

## DESSERTS

### Strawberry & Raspberry Eton Mess

Flocked Cream, Red Fruit Coulis

£5.95

### Original Cumbrian Sticky Toffee Pudding

Vanilla Ice Cream

£5.95

### Selection of Local Dairy Ice Cream

Gingerbread Biscuits

£4.95

### Platter of Local Cheese

Grapes, Celery, Crackers & Westmorland Chutney

£6.95

### Belgian Chocolate Molten - Pudding

Honeycomb Ice Cream (please allow 15 minutes)

£6.95

# STEAK MENU

Served Monday – Saturday  
2 Course £19.95 / 3 Course £21.95

## STARTERS

### Chefs Soup of the Day

Organic Bloomer Bread

### Ham Hock Terrine

Crostini, Pickles, Dressed Salad

### Chilled Cantaloupe Melon

Lemon Sorbet, Raspberry Coulis

## MAINS

### Sirloin Steak

Chunky Chips, Tomato, Mushroom, Parsley Butter & Onion Rings

### Ham Steak

Chunky Chips, Tomato, Mushroom, & Onion Rings

### 14oz T-bone Steak (£5.95 Supplement)

Chunky Chips, Tomato, Mushroom, Parsley Butter & Onion Rings

### Salmon Steak

Crushed New Potatoes, Seasonal Vegetables & Béarnaise Sauce

### Fillet Steak (£7.95 Supplement)

Chunky Chips, Tomato, Mushroom, Parsley Butter & Onion Rings

## DESSERTS

Homemade Sticky Toffee Pudding & Vanilla Ice Cream

Strawberry & Raspberry Eton Mess

Selection of Local Ice Creams

Platter of Local Cheese (£1.20 Supplement)

## SIDE ORDERS

Portion of Chips

Tossed Salad

Garlic Bread

Seasonal Vegetables

£2.95 each

## SAUCES

Diane

Au Poivre

Bearnaise

£2.95 each

# SUNDAY LUNCH MENU

2 Course £16.95 / 3 Course £19.95

## STARTERS

Chef's Soup of the Day  
Organic Bread

Chilled Cantaloupe Melon  
Lemon Sorbet, Raspberry Coulis

Ham Hock Terrine  
Crostoni, Pickles, Dressed Salad

## MAINS

All Roasts Served With  
Goose Fat Roast Potatoes, Green Beans, Baby Carrots, Cauliflower Cheese,  
Roasted Parsnips, Pan Gravy

Roast Sirloin of Cumbrian Beef  
Yorkshire Pudding,

Roast Loin of Pork  
Baked Apple

Roasted Half Cumbrian Chicken  
Bread Sauce

Poached Salmon Fillet  
Béarnaise Sauce, Lemon

Borlotti, Haricot & Kidney Bean Chilli (V)  
Medium Hot Chilli, Basmati Rice, Parmesan Shavings

## DESSERTS

Strawberry & Raspberry Eton Mess  
Flocked Cream, Red Fruit Coulis

Our Own Sticky Toffee Pudding  
Vanilla Ice Cream

Selection of Dairy Ice Creams  
Shortbread Biscuits