DINNER MENU

STARTERS

Sautéed Squid

Tomato, Courgette, Parsley, Lemon, Garlic Croute £8.95

Chicken Liver & Bacon Skillet

Pan Fried Chicken Livers, Wild Mushrooms, Bacon, Garlic Croute £8.95 Without Chicken Livers & Bacon - Extra Wild Mushrooms, Shallots, Parsley, Garlic (v) £6.95

Baked Goats Cheese & Roasted Beetroot

Walnut Dressing, Mixed Leaves, Caramelized Baby Onions £8.95

Avocado Mash & Crisp Pancetta

Rocket, Lemon, Tahini Dressing on Toasted Sourdough £8.95 Without Pancetta (V) £7.95

Harissa Mussels Pot

White Wine, Dill, Sourdough £8.95

Soup of the Day

Sourdough & Salted Butter £5.95

Warm Confit Duck Leg Salad

Glazed Orange Segments, Toasted Walnuts, Rocket £8.95

MAINS

Scallops with Duck Livers & Spaghettini Shellfish Sauce, Rocket £16.95

Homemade Steak & Kidney Pudding

New Potatoes or Chips, Seasonal Vegetables, Gravy £15.95

Crusted Rack of Lamb

Leek Mashed Potatoes, Green Beans, Baby Carrots, Rich Pan Jus £17.95

Fillets of Pan Seared Red Mullet

Buttered baby Potatoes, Green Beans, Tomato and Basil Dressing £15.95

Feta, Spinach & Sun Dried Tomato Stuffed Chicken Breast Wrapped in Parma Ham, Sauté Potatoes, Seasonal Vegetables, Pan Jus £15.95

Homemade Beef Burger

Lean British Beef, Crispy Back Bacon, Smoked Cheese, Chunky Chips, Salad & Relish £13.95

Chickpea, Butternut Squash & Harissa Tagine (V)
Preserved Lemon, Rocket, Aromatic Rice
£13.95

Aubergine, Tomato & Vegetarian Parmigiana Bake (V)
Rocket & Cherry Tomato Salad
£13.95

See our boards for Specials of the day & Traditional Basket Meals.

See our steak menu for our selection of British Steaks and sides.

DESSERTS

Raspberry & Tahini Soufflé

Honeycomb Ice Cream £6.95

Original Cumbrian Sticky Toffee Pudding

Vanilla Ice Cream £5.95

Selection of Local Dairy Ice Cream

Gingerbread Biscuits £4.95

Platter of Local Cheeses

Grapes, Celery, Crackers & Westmorland Chutney $\pounds 6.95$

Salted Caramel Pot

Raspberries, Honeycombed Ice Cream, Creme Fraiche $\pounds 6.95$