

DINNER MENU

SMALL PLATES

£5

Chicken goujons, garlic mayo
Honey mustard glazed Cumberland sausages
Sweetcorn and coriander frittas, mango chutney (v)
Tempura haddock, tartar sauce

STARTERS

Soup of the Day

Porto focaccia (v) £6

Twice Baked Soufflé

Goats cheese, onion marmalade (v) £7

House Cured Salmon Gravalax

Potato pancake, beetroot, pickled cucumber, sour cream £8

Pan Fried Chicken Livers

Cumbrian pancetta, blackberry spaghetti, brandy, honey £7

Chicken and Ham Hock Terrine

Pickled wild mushrooms, tarragon mayonnaise, toast £8

Shell Baked King Scallops

Lobster veloute, Gruyere, parsnip crisps £11

PLEASE NOTIFY THE FRONT OF HOUSE STAFF IF YOU HAVE
ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES

DINNER MENU

MAINS

CLASSICS

Monk Fish Scampi

Crushed peas, Porto tartar sauce,
chips £16

8oz Steak Burger

Spiced tomato relish, smoked mozzarella,
garlic mayo, salad & chips £14

Wild Mushroom Risotto

Parmesan, white truffle oil,
spinach sauce (v) £12

28 Day Salt Aged 10oz Rib Eye Steak

(Generous meat marbling)

Confit mushroom, tomato, chips £24

Garlic and herb butter £1

Peppercorn Sauce £2

A LA CARTE

Lakeland Pheasant Supreme

Air dried ham, parsnip, carrot, smoked
cheese croquet, red currant jus £17

Stone Bass Fillet

Cod cheek, chorizo, gnocchi, leeks,
chicken veloute £18

Duo of Lamb

Rack and slow cooked shoulder,
Dauphinoise potato, roasted root
vegetables, goat's cheese, jus £22

The Pig Plate

Pork Fillet, bacon crisps, smoked black
pudding, hen's egg, kale,
Scallion potato, jus £18

SIDE ORDERS

£3

Chips

Mashed potatoes

Seasonal vegetables

Baby leaf salad

OPEN SEVEN DAYS A WEEK

LUNCH 12-4 DINNER 5-9

SUNDAY LUNCH IS SERVED FROM 12.30 – 4

DINNER FROM 5-8

DINNER MENU

DESSERTS

£7

Winter Berry Meringue

Coulis, scotch cream angles

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Honey and Whisky Crème Brûlée

Shortbread

Chocolate Ganache Cake

Dark amarena cherries, ice cream

Selection of Locally made Ice Creams and Sorbets

Two Scoops ~ £4 Three Scoops ~ £5

Served with shortbread

Porto Cheese Board

A selection of three cheeses, apple, biscuits and chutney £8

Please ask our front of house team for today's selection

Special Reserve Port ~ £4 (50ml)

DESSERT WINE

Essencia Orange Muscat

Glass (75ml) £6 ~ Bottle (375ml) £22

Outrageously rich and delicious with a vibrant peachy, orangey bouquet

Elysium Black Muscat

Glass (75ml) £6 ~ Bottle (375ml) £22

Virtually black in colour, very intense on the palate and full of fantastic rich velvety fruit

LIQUEUR COFFEE

£6.5

Italian Classico ~ Amaretto

Highland Coffee ~ Scotch Whisky

Calypso Coffee ~ Tia Maria

Irish Coffee ~ Jamesons

Irish Cream Coffee ~ Baileys

Parisian Coffee ~ Brandy

COFFEE ~ TEA

Espresso £2

Black Coffee £2.5

Cappuccino £3

Latte £3

English Tea £2.5

Green Tea or Fruit Tea £2.5

Hot Chocolate £3

