

DINNER MENU

SMALL PLATES

£5

Chicken goujons, sweet chilli sauce
Honey mustard glazed Cumberland sausages
Sweet potato wedges, garlic mayo
Tempura haddock, tartar sauce

STARTERS

Soup of the Day

Porto focaccia (v) £6

Twice Baked Soufflé

Wild mushrooms, truffle cream (v) £7

Langoustine Arancini

Tempura prawn, lobster sauce, Gruyere £8

Pan Fried Chicken Livers

Sourdough toast, Scotch's cream, Cumbrian pancetta, spinach £7

Barbecued Baby Back Ribs

Balsamic onions, burned apple sauce, black pudding £8

King Scallops

Curried parsnips, air dry ham, butternut squash, sage butter £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) £13

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

Chicken Supreme

Chorizo, sprouting broccoli, peas, capers,
gnocchi, jus £17

Pan Fried Fillet of Hake

Tomato and bean - lightly spiced cassoulet,
roasted peppers, courgette, pickled lime £18

Lamb Chump

Woodland sauce, lemon thyme
roasted celeriac, garlic, spinach
Dauphinoise potato £20

Duck Breast

Grilled chicory, carrot, black cherries,
black pudding croquets, jus £19

SIDE ORDERS

£4

Chips

Mashed potatoes

Seasonal vegetables

Baby leaf salad

OPEN SEVEN DAYS A WEEK

LUNCH 12-4 DINNER 5-9

SUNDAY LUNCH SERVED 12.30 - 4

DINNER 5-8

