

MENU

STARTERS

Cream of Roasted Parsnip Soup £5.00
with croutons

Twice Baked Cumbrian Cheese Soufflé £7.50
glazed with parmesan, with a baby leaf salad

Chicken Liver and Red Wine Parfait £7.50
with a homemade red onion chutney, baby leaf salad and warm toast

Cartmel Smoked Haddock Gratin £7.50
with spring onions, glazed with parmesan, and warm toast

MAIN COURSES

Pan Seared Sea Bass Fillet £17.50
with a broad bean, tomato and king prawn risotto

Slow Roasted Cumbrian Pork Belly, Crispy Crackling £16.00
served with braised red cabbage, creamy mash, apple puree, & a red wine jus

Pan Seared Cartmel Venison Escalope £18.00
with Alsace potatoes, roast parsnips & a red wine jus

Slow Braised Cumbrian Beef Blade £16.00
carrot and swede puree, creamy mash, caramelized shallots, pancetta & a red wine jus

Wild Mushroom, Butternut Squash and Garden Pea Gnocchi £14.00
with truffle oil, a parmesan crisp and baby leaf salad

Also see our Specials Board

We do our best to buy only local & fresh ingredients that have the unique taste of a Lakeland fresh food with all our meat coming from within a 30-mile radius.

Please inform us of all food allergies.