



starters

cream of cauliflower cheese soup (v) (gf available)

a hearty soup of cauliflower with tasty lancashire cheese,
served with crusty bread

baked fig, goat's cheese & prosciutto (gf available)

fresh fig stuffed with appleby creamery hootenanny cheese, wrapped in
prosciutto di parma ham - red onion marmalade - maple glazed pecan

hot & sour chicken gyoza

a trio of crispy japanese style dumplings filled with chicken,
ginger & spring onion - hot & sour chilli, lime & honey sauce - pickled
carrot, cucumber & pea shoot salad - toasted sesame seeds

creamy garlic mushrooms (v) (gf available)

sautéed chestnut mushrooms in a creamy garlic, tarragon & white
wine sauce, served on toasted garlic ciabatta

crispy halloumi, honey & pomegranate (v)

north african style salad of fried halloumi cheese in a crisp
ras el hanout coating, drizzled with honey - roquette leaf
pomegranate - harissa yogurt dressing

salmon, beetroot & horseradish (gf available)

slices of lightly smoked salmon - beetroot puree - whipped
horseradish cream - watercress - wholemeal toasts

duck & cointreau pâté (gf available)

rich duck pâté infused with cointreau & herbs - apple, damson & date
chutney - dressed salad - toasted brioche

2 course £22.95 / 3 course £26.95

*if you suffer from a food allergy or intolerance please speak to a member of staff before
placing your order and we will be happy to advise and adapt dishes where possible.

*any dish marked (gf available) will be naturally gluten free, or will have bread, pasta,
pastry or an element of the dish substituted for a gluten free replacement or alternative



mains

nonna giovanna's beef & pork ragu

made with a recipe given to us by our friend's italian grandma!
penne pasta in a rich ragu sauce of feather blade of local beef & cumbrian
pork belly, slow braised down with red wine, tomato, smoked bacon, herbs &
vegetables - parmesan shavings - griddled garlic bread

herdwick hot pot (gf available)

dodgson wood herdwick hogget (from sheep matured to 12-18 months)
slow cooked with bury black pudding, rosemary & vegetables in a rich
stock, topped with sliced potato & baked - spiced braised red cabbage

the garden burger (v)

broad bean, garden pea & spinach burger, seasoned with cumin &
coriander, in a crisp oat crumb, topped with feta cheese & sriracha
mayonnaise in a lightly toasted brioche bun - beer battered
onion rings - french fries - creamy coleslaw

supreme of chicken with peppercorn (gf available)

roasted supreme of chicken - pommes gratin - buttered white cabbage with
smoked bacon - honey mustard glazed carrots - peppercorn & brandy sauce

wild mushroom & ricotta ravioli, squash & sage (v)

fresh pasta filled with creamy mushroom & ricotta cheese in a roasted
butternut squash, sage & tarragon butter - parmesan shavings

steam seafood pie (gf available)

salmon, smoked haddock, cod & king prawns in a creamy white wine & dill
sauce with fennel, topped with a creamy herb mash & melting tasty
lancashire cheese - tenderstem broccoli & glazed carrots

cajun pulled pork (gf available)

cumbrian pork shoulder, roasted with cajun seasoning & pulled - rich bbq
sauce - griddled pineapple ring - sweet potato fries -
creamy coleslaw & side salad

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desserts

sticky toffee pudding with a rich caramel
sauce & thunder & lightning ice cream

mini meringue eton mess pavlova with mixed fruit,
berry coulis & fresh cream, served
with raspberry sorbet
(gf available)

passion fruit panna cotta with a shortbread
biscuit, with elderflower infused strawberries &
handmade ice cream company coconut ice cream
(gf available)

melt in the middle chocolate fondant pudding,
served with toasted hazelnut, honeycomb, espresso
syrup & chocolate & hazelnut ice cream

a trio of our ice cream from local producers
'the handmade ice cream company'
& 'english lakes' choose from:
(gf available)

madagascon vanilla . death by chocolate
raspberry ripple . banana, walnut & toffee
cherry bakewell

selection of lancashire & appleby creamery
cumbrian cheese with biscuits, fruit & spiced
apricot & cranberry chutney
(gf available) (£2.50 supplement)

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