



starters:

roasted red pepper, vine tomato & basil soup (v)

served with crusty bread (gf available)

chicken & black pudding terrine (gf available)

pressed terrine of chicken, bury black pudding & new potato with thyme -
crispy pancetta - homemade piccalilli - toasted brioche

potted stilton with port (v) (gf available)

creamy potted stilton, infused with vintage port & cracked black pepper &
topped with maple glazed pecan - honey roasted fig - sourdough toasts

asparagus & ricotta tortellini (v)

fresh pasta filled with creamy ricotta cheese & asparagus - roasted
butternut squash & asparagus butter - shaved parmesan

sriracha king prawns with mango salsa (gf available)

sriracha chilli marinated king prawns, griddled & served on a mango, tomato &
red onion salsa with fresh coriander - lime & honey drizzle

mushroom & tarragon en crouete (v)

chestnut & button mushrooms in a creamy tarragon, white wine & parmesan
sauce, encased in butter puff pastry - balsamic dressed rocket leaves

lamb kofta lollipops (gf available)

trio of kofta made with minced crake valley lamb, infused with middle eastern
spice - roasted vegetable & cous cous salad - minted harissa yogurt dressing

2 course £24.95 / 3 course £29.95

*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:

slow cooked lakeland lamb (gf available)

hundow hall farm lamb shoulder, served on a mint & wholegrain mustard mash - petit pois à la française with bacon, baby onion, leek & shredded gem lettuce - mint & rosemary jus

tacos of mexican style pork 'carnitas'

pulled pork shoulder from crake valley, cooked with smoked hickory & chipotle spice, served in a flour tortilla taco, topped with griddled sweetcorn & feta 'esquites' - sweet potato fries - mexican slaw

thai style sea bream with king prawn (gf available)

grilled fillet of bream - fragrant red thai curry sauce with stir fried vegetables, pak choi & king prawns - sticky coconut jasmine rice

charred hispi cabbage with hazelnut romesco (v)

baked hispi, on a romesco sauce with piquillo peppers, smoked paprika & hazelnut - crispy gnocchi - crumbled appleby blue cheese - toasted hazelnut - sherry vinegar dressing

nonna's beef ragu lasagne (gf available)

made with a recipe given to us by our friend's italian grandma!
a rich ragu of slow braised penny bridge hall dexter beef, cooked with red wine, tomato, smoked bacon & herbs, layered with pasta & topped with our béchamel sauce & parmesan - griddled garlic bread

kashmiri rogan josh (v) (gf available)

marinated tofu, aubergine & vegetables in a spiced curry, with a warming heat, infused with tomato, cumin, turmeric & fennel, topped with minted raita - pilau basmati rice - griddled garlic naan bread

cumberland sausage with scrumpy sauce

gloucestershire old spot pork sausages from crake valley, on a bed of bury black pudding mash - spiced braised red cabbage - scrumpy cider sauce - apple & honey mustard compote

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desserts

triple chocolate brioche bread & butter pudding,
served with vanilla infused crème anglais

boozy trifle of kirsch infused morello cherry
compote, homemade madeira sponge & custard, topped
with chantilly cream & toasted almonds

sticky toffee pudding served with a rich toffee
sauce, honeycomb & english lakes
'thunder & lightning' ice cream

banoffee mess of chocolate sponge, almond daim bar,
fresh cream & caramelised banana, topped with
'handmade ice cream company' salted caramel ice cream
(gf available)

vanilla panna cotta with a mango & passion fruit
drizzle, shortbread crumb, toasted mallow &
sea buckthorn sorbet (gf available)

a trio of locally produced ice cream, choose from:

madagascon vanilla . thunder & lightning
coconut . raspberry eton mess . oreo .
gingerbread . belgian chocolate . salted caramel
(gf available)

'best of of british' artisan cheese
served with biscuits, fruit &
spiced apricot & cranberry chutney

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