



## starters

### tomato, roasted red pepper & basil soup (gf) (v)

roasted vine tomato, red pepper & fresh basil soup - sun blush tomato & mozzarella focaccia bread

### garlic mushrooms on sourdough (v) (gf)

sautéed chestnut & wild mushrooms in a rich, creamy, white wine, tarragon & garlic sauce, served on griddled garlic & herb sourdough - pecorino cheese - rocket & mixed leaf

### king prawn & smoked salmon cocktail (gf)

served the good old fashioned way in a cocktail glass...  
king prawns & highland smoked salmon - bloody mary sauce - shredded gem lettuce, cherry tomato & cucumber - lemon wedge - buttered granary bread

### baked camembert with spiced apricot (gf) (v)

french camembert, baked in a pot with white wine, cracked black pepper & rosemary, until it's deliciously gooey - toasted sourdough to dip - spiced apricot & chilli chutney

### black pudding & haggis croquettes

bury black pudding & spiced haggis croquettes, in a panko crumb, served on a cauliflower & truffle puree - crisp serrano ham - balsamic reduction

### five spice duck spring roll

crispy homemade spring roll, filled with five spice shredded duck, stir fried vegetables & noodles - szechuan sauce - sesame seeds

2 course £28.95

3 course £34.95

(v) vegetarian (gf) gluten free available

please inform us of any allergies or dietary requirements when ordering, any dish marked 'gf' may need to be adapted to suit dietary requirements

## mains

### bourguignon of beef blade (gf)

eight hour braised feather blade of cumbrian beef, in a rich red wine bourguignon jus, with button mushrooms, pearl onions & honey glazed gammon lardons - gratin potato - beef dripping roasted carrot

### leek, potato & three cheese pithivier (v)

puff pastry parcel filled with creamy potato, leek, stilton, parmesan & appleby creamery 'old applebain' cheese - buttered herb mash - sautéed fine beans - confit tomato & red pepper pesto

### sesame salmon & king prawn thai curry (gf)

honey, ginger & soy glazed fillet of salmon with sesame seed crust, served on a spicy, fragrant red thai curry of stir fried vegetables & king prawns, infused with lime leaf, lemongrass & coriander - sticky coconut jasmine rice

### sesame tofu red thai curry (v) (gf)

honey, ginger & soy marinated smoked tofu with sesame seed crust, served on a spicy, fragrant red thai curry of stir fried vegetables, infused with lime leaf, lemongrass & coriander - sticky coconut jasmine rice

### chicken alla milanese

crisp lemon & herb crumbed escalope of chicken breast, topped with citrus crème fraiche - linguine pasta in a fresh basil, pine nut & parmesan pesto - griddled asparagus spears

### 'three little pigs' (gf)

slow roasted, crispy crackling crake valley pork belly on a chorizo, bacon & crushed pea mash - balsamic roasted shallots - sautéed fine beans - pan stock, madeira & sage sauce

2 course £28.95

3 course £34.95

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## desserts

### boozy cherry trifle

layers of kirsch marinated morello cherry compote, madeira sponge cake, topped with vanilla custard, chantilly cream & toasted almonds

### easter egg double chocolate brownie

dark chocolate & cream egg brownie - salted caramel sauce - strawberries - english lakes 'thunder & lightning' ice cream

### panna cotta with mango, passion fruit & orange (gf)

vanilla infused panna cotta - mango & passion fruit coulis - orange segments - spiced biscuit crumb - english lakes orange sorbet

### mixed berry pavlova (gf)

pavlova topped with an eton mess of crushed meringue, berries, raspberry coulis & fresh cream - raspberry & sorrel sorbet

### hot cross bun bread & butter pudding (gf)

cinnamon spiced hot cross bun, apple & pear bread & butter pudding, served with crème anglaise or madagascan vanilla ice cream

### best of british cheeseboard (gf) (£2.50 supplement)

selection of artisan british cheese - biscuits - fruit - homemade chutney

2 course £28.95

3 course £34.95

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## this evenings specials...

(when they're gone they're gone!)

### starters

#### five spice vegetable & noodle spring roll (v)

crispy homemade spring roll, filled with five spice stir fried vegetables & noodles -  
szechuan sauce - sesame seeds

#### spiced lamb kofta

a trio of crake valley spiced lamb kofta meatballs, served on a griddled flatbread with  
minted yogurt, rocket, feta & homemade tomato & pepper salsa

### main

#### ravioli of mozzarella & sunblush tomato (v)

fresh pasta filled with creamy ricotta, mozzarella & tomato, in a cracked black pepper &  
herb butter with sunblush tomato & olives - mozzarella pearls - red pesto - rocket leaf

#### pan roasted rump of minted lamb (£3.00 supplement)

lamb rump, served on a bed of spiced braised red cabbage - pomme gratin - griddled  
asparagus spears - minted rosemary & redcurrant jus

2 course £28.95

3 course £34.95

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