

DINNER MENU

SMALL PLATES

£5.00

Chicken goujons, sweet chilli mayo

Honey mustard glazed Cumberland sausages

Hummus, herb croutons (v)

Tempura haddock, tartar sauce

STARTERS

Soup of the Day

Porto focaccia (v) £5.50

Mozzarella Arancini

Truffle cream cheese, poached pear, honey roasted walnuts, basil (v) £7.00

Pan Fried Chicken Livers

Pancetta, blackberries, brandy, sourdough toast £7.50

House Cured Salmon Gravavlax

Apple, beetroot and horseradish salad, dill dressing, pickled cucumber spaghetti £7.50

Twice Baked Soufflé

Creamy leeks, truffle £7.00

Crispy Lamb Sweetbreads

Mushroom Duxelles, truffle oil, parmesan shavings £7.50

King Scallops

Pak choi, Panang sauce, mango relish, crispy basil £11.00

PLEASE NOTIFY THE FRONT OF HOUSE STAFF IF YOU HAVE
ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES

MAINS

CLASSICS

Monk Fish 'Scampi'

Crushed peas, Porto tartar sauce,
chips **£16.00**

8oz Steak Burger

Locally smoked mozzarella,
spiced tomato relish,
garlic mayo, salad, chips **£14.00**

Wild Mushroom Risotto

Parmesan, white truffle oil, crispy kale, spinach
sauce (v) **£13.00**

28 Day Salt Aged 10oz Rib Eye Steak

(Generous meat marbling)

Confit mushroom, tomato, chips **£24.00**

Garlic and herb butter **£1.00**

Peppercorn Sauce **£2.00**

A LA CARTE

'Cartmel Valley' Pheasant Supreme

Stuffed with Cumberland meat, wild mushroom
and spinach potato fritters, beetroot crisps,
kale, jus **£17.50**

Pan Fried Cod Fillet

Pork belly, Jerusalem artichokes, sprouting
broccoli, shrimp and charred onion sauce, sautéed
potatoes
£18.00

'Cumbrian' Lamb Chump

Ratatouille, goats cheese bon bon,
Dauphinoise potatoes, cauliflower puree, jus
£19.50

Trio of Pork

Pork fillet, black pudding, shoulder ballotine,
smoked mozzarella and potato croquet, kale,
celeriac, jus **£18.00**

SIDE ORDERS

£4.00

Chips

Mashed potatoes

Seasonal vegetables

Baby leaf salad

OPEN SEVEN DAYS A WEEK
LUNCH 12~4 DINNER 5~9
SUNDAY ROAST SERVED 12.30~ 4

DESSERTS

STICKY TOFFEE PUDDING,
butterscotch sauce, vanilla ice cream £7

BURNT LEMON TART,
blueberries compote, frozen orange parfait £7

CHOCOLATE GANACHE,
black cherries, double chocolate ice cream £7

ICE CREAM:

2 Scoops £4

3 Scoops £5

PORTO CHEESEBOARD £8