

# STARTERS

## **Soup of The Day** GF ; V

Homemade Soup of The Moment, Made from Fresh Local Ingredients, Rustic Bread

## **Crispy Whitebait**

Tartar Sauce & Fresh Garden Salad

## **Stilton Garlic Mushrooms** GF ; V

White Wine & Garlic Cream Sauce, Fresh Herb Baked Ciabatta

## **Prawn & Crayfish Tian** GF

With a homemade Marie-Rose

## **Homemade Chicken Liver Pate**

Red Onion Marmalade & Toasted Bread

# MAINS

## **Roast Topside of Cumbrian Beef**

Our Own Yorkshire Pudding, Fresh Seasonal Vegetables & Horseradish Sauce

## **Honey Roasted Gammon Ham**

Our Own Yorkshire Pudding & Fresh Seasonal Vegetables

## **Roasted Leg of Lamb**

Our Own Yorkshire Pudding, Fresh Seasonal Vegetables & Mint Sauce

## **Roast Loin of Pork**

Our Own Yorkshire Pudding, Fresh Seasonal Vegetables, Apple Sauce & Pork Crackling

## **Roast Breast of Cumbria Chicken**

Our own Yorkshire Pudding, Fresh Seasonal Vegetables & Horseradish Sauce

## **Breaded Scampi**

Mushy Peas, Tartar Sauce & Hand Cut Chips

## **Vegetarian Curry**

# DESSERTS

## **Sticky Toffee Pudding**

Our Own Date Pudding Glazed, Rich Toffee Sauce & Vanilla Ice Cream

## **A Selection of Ice Creams from "The Handmade Ice Cream" GF**

## **A Trio of Locally Sourced Ice Creams**

## **Chocolate Delight**

Chocolate and walnut delight served with Vanilla Ice Cream

## **Cheesecake of The Day**

1 Course 12.95

2 Courses 16.45

3 Courses 19.95

Menu available from 12:00 until 21:00

Please speak with a member of our staff if you have any special dietary requirements. All dishes are subject to availability and change of specification.