



Sample great cooking and hand-pulled Ales, enjoy the friendly service and relaxed atmosphere, be inspired by the stunning natural beauty

**EVENING MENU**

**THE DOVE**  
BAR & BISTRO



**Soup of the day** served with sourdough bread and butter £5.25

**Pressed Ham Hock Terrine** £6.95

Fresh pineapple, Black pudding and apple

**Plate of Cartmel Valley Smoked Salmon** £6.95

Classic garnish of rye bread, shallot, lemon and horseradish cream

**Gratinated Mac and Cheese** £6.25

Garnished with tomato and basil

**Original Caesar Salad** £6.50

Smoked chicken, romaine lettuce, anchovies and parmesan

**Chicken Liver Pate** £6.25

Brought to you with white toast and red onion jam and a salad garnish

**Steaming Pot of Mussels** £8.95

Choose either, white wine, cream and garlic or chilli, lime and coriander.

Served with finger bowl and crusty bread to dip

**To Share**

**Toad in the Hole** £22.00

A British Classic, served with Cumberland sausages and the choice of two side dishes, and a jug of white onion gravy

**Deli platter / Fish platter**

A sharing plate for two of cold cured and air dried meats or fish; a real feast garnished with warm bread, local cheeses, olives and pickles. Perfect to enjoy with a bottle of wine or a few local ales

**Deli platter** £18.50

Slice of pork pie, bbq chorizo, cold ham, coronation chicken, Plus chef's daily selection

**Fish platter** £23.50

Roll mop herring, cold smoked trout fillet, hot smoked Salmon plus chef's daily selection

**Sides £ 4.25 each**

*Curly Kale, Proper Crispy Chips, Creamed Potatoes, Cauliflower Cheese, Glazed Chantenay carrots, Green Salad, Onion Rings*

**Risotto** £13.75  
Blacksticks blue cheese, Scorched pear, tender stem broccoli and sweet potato puree

**Cured Belly Pork** £16.50  
Creamed potatoes, black pudding, sweet potato puree, seasonal veg or salad

**Crispy Lamb Belly Medallions** £17.50  
Pearl barley risotto of peas, braised red and white onions fine beans and lamb sauce

**Beetroot Ravioli** £14.25  
With sweetcorn and peas in a cream and chive sauce

**Slow Braised Beef Feather Blade** £16.75  
Mashed potatoes, button mushroom, baby onions, smoked pancetta with red wine sauce

**Proper Fish and Chips** £13.95  
Light and crispy battered sustainable fish, triple cooked chips, mushy peas, tartar sauce

**Caesar Salad** £9.95  
Smoked chicken, romaine lettuce, anchovies, parmesan and classic Caesar dressing

**Chicken Leg Kiev** £15.95  
Garlic chicken with a garnish of crushed potatoes with either seasonal vegetables or salad

**Beef Burger** £13.50  
Generous plate, brioche bun, bacon, onion rings, salad garnish and triple cooked chips

**Something Sweet 6.50 each**

Vanilla pannacotta, mandarin & cherries

**Summer Berry Terrine** mandarin, cherry, blueberries, strawberries and raspberries, strawberry sorbet Philadelphia deconstructed cheesecake, honeycomb and seasonal fruit

Chocolate pot, varied texture of chocolate

Sticky toffee pudding, toffee sauce and vanilla ice cream

**Seasonal UK Cheeses, water biscuits, grape chutney, candied Walnuts, Celery** 8.95