

BOQUERONES gf £4.95

sherry vinegar

WARM FOCACCIA v, ve £7.95

Turkish first press olive oil, balsamic from Modena, marinated olives and blush tomatoes

WARM CHEDDAR, GARLIC AND HERB COBB v £6.75

ENGLISH 'MANCHEGO' CHEESE v, gf £4.95

confit garlic

STARTERS

CREAM OF WILD MUSHROOM AND TARRAGON v, gf £8.00

white truffle oil

TERIYAKI PORK BELLY SKEWER £9.00

sesame, spring onion and chilli

CRISPY SMOKED TOFU v, ve, gf £8.50

baby gem, Caesar dressing, vegan cheese, garlic croutons

PORT OF LANCASTER SMOKED SALMON £11.50

pink peppercorn, baby capers, shallots, focaccia

CORNFED CHICKEN AND HAM BALLOTINE gf £8.95

sage emulsion, pickled vegetables, Cumbrian air-dried ham

BUFFALO CAULIFLOWER v, ve £8.00

sriracha, aioli and sesame

CRISPY PRESSED LAMB BREAST £9.50

'seaweed' plum purée, baby gem and fresh chilli

MAINS

All mains are served with a side of your choice. Additional sides are available and will be charged accordingly.

PAN ROASTED FILLET OF CUMBRIAN LAMB gf £29.00

English 'feta' braised lamb lollipop, fondant potato, peas, jus

SALT AGED CONFIT DUCK LEG gf £21.00

cassoulet, gremolata

ROASTED CELERIAC v, ve, n £20.00

cavolo nero, candied hazelnuts, heritage carrots, summer truffle

SEARED SIRLOIN OF CUMBRIAN BEEF £32.00

mini steak and ale pie, triple cooked chips, duxelles

TORTELLINI FILLED WITH RICOTTA, SPINACH AND PROVOLONE v, n £21.00

Italian tomato and spinach sauce, wild garlic pesto

PAN ROASTED FILLET OF COD gf £26.00

chorizo jam, pea purée, triple cooked chips, salsa verde

PAN FRIED FILLETS OF LEMON SOLE gf £25.00

potato fondant, brown shrimp butter, wilted spinach

ROAST BREAST OF CORN FED CHICKEN gf £24.00

wild mushroom and spinach fricassée, fondant potato, tarragon jus

SIDES £5 each

HOUSE SALAD v, ve, gf

TRIPLE COOKED CHIPS v, ve, gf

SKINNY FRIES v, ve, gf

with balsamic salt

WILTED CAVOLO NERO AND SPINACH gf, v

THE CHEESIEST MASH YOU WILL EVER TASTE v