

EVENING MENU

Served from
5.30pm – 9.00pm

Please be advised some of our products/foods served may contain or come into contact with common allergens.

We take great care to ensure the highest standards of food safety.

However, cross-contamination is possible. If you have any food allergies or dietary restrictions, kindly inform the team. We will do our best to accommodate your needs, but we cannot guarantee an allergen-free environment.

We do advise that some of our meals can be adapted should you have any dietary requirements please advise the team when ordering.

Thank you for your understanding and cooperation.

NIBBLES

Artisan Bread

With balsamic and olive oil **£5.75**

Halloumi Fries

With garlic mayonnaise **£5.95**

Olive, Sun-dried Tomato and Feta Pots **£5.90**

STARTERS

Soups

Tomato and Tarragon Soup *GF/V*

Topped with an almond crumb **£9.75**

Mushroom and Blue Cheese Soup *GF*

With a parsley cream swirl **£9.75**

Traditional French Onion Soup *GF*

Topped with a cheese crouton **£9.75**

Fish

Crispy breaded Haddock Goujons

Served with homemade tartare sauce, mixed leaves, and lemon wedge **£10.45**

Prawn Cocktail

On a bed of crispy lettuce, served with brown bread and butter and topped with a Marie Rose sauce **£11.00**

Pâté and Terrines

Homemade Chicken Liver and Brandy Pâté

Made to our own recipe served with toasted Artisan Bread and a sweet chutney **£10.35**

Chicken, Ham Hock, and apricot Terrine

With Apple Chutney and dressed leaves **£10.50**

Smoked Mackerel Pâté

With a lemon and horseradish cream, dressed leaves, chive mayonnaise, and served toasted artisan bread **£10.30**

Fruits & Salads

Duet of Seasonal Melon *GF/V*

With Elderflower syrup ripped mint and citrus sorbet **£9.00**

MENU

STARTERS

Smoked Chicken and Avocado Salad *GF*

Smoked chicken fillets set on a bed of mixed leaves with sliced tomato, avocado and basil, finished with a drizzle of olive oil **£10.65**

Mediterranean Salad *GF/V*

Roasted peppers, cherry tomatoes, avocados, gem lettuce, balsamic onions, mixed olives, and garlic topped with toasted pine nuts **£9.95**

MAINS

Roasts

Roast Lakeland Farmhouse Chicken

With chipolata bacon roll, stuffing, roast and new potatoes, gravy, carrots, parsnips, and courgettes **£21.85**

Lakeland Lamb Shoulder *GF*

Cooked with herbs, onions, and garlic, served with minted new potatoes, roasted vegetables, and gravy **£22.00**

Comfort Classics

Cartmel Game Casserole

Cooked with red wine, juniper, and bay leaves, served with new potatoes, herb dumpling and roasted vegetables **£21.50**

Pie and Mash

Pie of the Day served with creamed potatoes and a rich pan gravy **£20.50**

Kirkstone Bake *GF*

Our take on a traditional cottage pie made from fellbred beef mince, onions, carrots, and leeks, topped with a cheesy mash, and finished with pickled red cabbage **£20.50**

Fellbred Sirloin Steak *GF*

A tender, flavoured steak cooked to your liking, served classically with a field mushroom, tomato and chunky chips **£31.25**

Fish

Beer Battered Haddock

With chunky chips, garden peas and tartare sauce **£22.50**

Pan Fried Salmon Fillet

Served on garlic roast new potatoes, red onions, and Cherry tomatoes, and topped with a balsamic glaze **£23.50**

Butterfly Esthwaite Trout *GF*

Topped with smoked salmon and a hollandaise sauce, served with carrots, parsnips, courgettes, and new potatoes **£21.25**

CUMBRIAN

Slow Braised Lakeland Beefsteak *GF*

Served in a rich gravy with creamed potato and roasted vegetables **£23.50**

Cumbrian Baked Ham and Eggs *GF*

Cold sliced ham with eggs, chunky chips, garden peas and chutney **£20.25**

Vegetarian

Mixed Vegetable Tandoori Curry *GF/V*

Served with turmeric rice, mango chutney and poppadom **£19.75**

Penne Pomodoro *GF/V*

Penne pasta in a tomato, basil, red onion, and garlic cream **£18.95**

Salads

Tasty Lancashire and Red Leicester Cheese

Salad *GF*

Tossed salad of peppers, onions, tomatoes, olives, garlic, gem and mixed lettuce, cucumber, chutney, boiled eggs, and balsamic glaze **£20.50**

Roast Chicken and Cumbrian Baked Ham

Salad *GF*

Tossed salad of peppers, onions, tomatoes, olives, garlic, gem and mixed lettuce, cucumber, chutney, boiled eggs, and balsamic glaze **£21.25**

Sides

Vegetables **£5.00**

Side Salad **£5.00**

Blue Cheese Sauce **£5.00**

Peppercorn Sauce **£5.00**

Specials

Please ask the team for the
Specials of the Day