

We're blessed to live and work in a county where so much good stuff is grown, bred and produced - and Cumbria is a byword for quality when it comes to all things food.

Our menus are inspired by the people, places and products we're in contact with on a daily basis and showcase fresh, seasonal and tasty ingredients, simply prepared by our talented team of chefs.

We hope you'll find something to tempt you - however if you've a personal favourite dish you fancy - just ask - and if we can, we will!

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV	125ml	£11.00
Ayala Brut Majeur, France, NV	125ml	£9.50
Brockmans Signature G&T		£11.50
Aperol Spritz		£8.50
Black Raspberry Margarita		£9.00
Citrus Vodka Mule		£9.50

WHILST YOU WAIT...

Freshly baked artisan More? Sourdough loaf with butter, olive oil, houmous and aged balsamic per person £2.50 for two £3.75

Our special spiced smoked almonds and marinated olives £3.95

Tiger shrimp tempura, grilled lime, sweet chilli sauce 3x £6.95 5x £11.50

Woodall's Cumbrian ham croquettes with piccalilli £3.95

CHEF'S TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads

Starter £8.95 Main £15.95

APPETISERS AND SALADS

Dual pricing indicates starter/main course

Today's Freshly made soup with crusty bread £5.00

Pan seared scallops, curried cauliflower puree, local black pudding and pickled apple £9.95

Salad of "Eden valley" smoked chicken with herbed pearl couscous, broad beans, peas and garlic dressing *Starter* £8.25 *Main* £15.75

Pressed terrine of Cumbrian game, damson chutney and More? Treacle and rosemary loaf £8.50

Grilled asparagus, air dried Cumbrian ham, poached egg and Cumberland mustard dressing £8.25

Twice baked Hootenanny goats cheese and basil soufflé, creamed leeks *Starter* £7.50 *Main* £14.95

FISH AND SHELLFISH

Linguine with king prawns, clams, chilli, garlic, white wine and parsley £17.95

Thwaites beer battered fillet of haddock, sea salted thick cut chips, mushy peas, tartare sauce and lemon *Small* £14.95 *Main* £16.95

"Our seafood grill" - seabass, monkfish and grilled king prawns with fries, char-grilled broccoli, lemon and garlic butter £21.50

BEST OF THE SEASON

Rosemary roasted rump of Herdwick lamb, crushed new potatoes, confit of tomato, mint jus £17.95

Pan roasted fillet of Hake, pomme puree, pea and watercress veloute, sun blushed tomato bon bon £16.50

Herb crusted fillet of Cumbrian pork, spring cabbage, creamy mash, burnt apple sauce £15.95

Risotto of wild mushroom and tarragon, truffle oil and parmesan crackling £14.25
Add a breast of char-grilled chicken £17.95

Spinach and ricotta ravioli, vine tomato sauce, rocket pesto, crispy Dalston leeks £13.50

CHAR-GRILL

Our beef is British and aged for a minimum of 28 days-all grills are served with confit of plum tomato, thin fries and a sauce of your choice.

9 oz sirloin £26.95

8 oz fillet £30.50

10 oz rib eye £23.50

Escalope of chicken 7oz £16.95

Onglet steak-served rare and rested as it should be! £16.50

Hand-made 8oz beef burger with Eden Cheftain cheese, burger sauce, crispy onions and baby gem lettuce £14.95
With bacon £15.95

Hand-made spiced 8oz Cumbrian lamb burger, mint yoghurt, crispy onions and baby gem lettuce £15.95

ADD A LITTLE EXTRA...

Classic pepper sauce with brandy and cream

Bearnaise sauce-made with plenty of fresh tarragon

Smoked garlic Mayonnaise

Rufus Teague BBQ sauce

Red wine sauce

Diane sauce with wild mushrooms, Dijon mustard and cream *All at* £3.25

SIDE ORDERS

Buttered tender stem broccoli

New season potatoes with mint butter

Cheddar baked leeks, Treacle crumb

Beer battered onion rings

Rocket and Parmesan salad, aged balsamic

Hand cut chips with sea salt *All at* £3.85

FOR AFTERS

Glazed raspberry crème brulee, lemon shortbread £6.95

Cumbria's famous sticky toffee pudding, butterscotch sauce and vanilla ice cream £6.95

Baked chocolate fondant, chocolate and sea salt ice cream, cinder toffee £6.95

Northern Bloc ice creams your choice from, roasted strawberry, chocolate and sea salt, bourbon and vanilla, ginger and caramel or raspberry and sorrel sorbet 3 scoops £6.75 1 scoop £2.95

Toffee apple cheesecake, caramel sauce, apple crisp £6.95

Affogato-vanilla ice cream with hot espresso coffee and biscotti £6.50

CHEESE TROLLEY

Selection of Cumbrian artisan cheeses served with artisan biscuits and classic accompaniments per item £3.75 for two to share all five £15.95

Why not pair with one of our wine flights - please see below.

WINE FLIGHTS

CLASSIC - 50ml £13.00

Le Bourgogne Pinot Noir, Chanson 2013 France
Wonderful aromas of soft cherry and strawberry: with hints of light spice.

Montepulciano d'Abruzzo, Moda 2014 Italy
Aromas of juicy black raspberry and wild cherry, with hints of spice, chocolate covered coffee beans liquorice, soft tannins and a lovely long finish.

Bodegas Caro Aruma Malbec, Domaine Barons de Rothschild 2014 Argentina
Rich with red fruit, plums and strawberries. Intense and silky palate, well rounded tannins and long delicate finish.

SOMETHING SWEET - 50ml £15.00

Concha Y Toro Late Harvest, Sauvignon Blanc Reserva 2014 Chile
Aroma of tropical fruits, peach, honey and spices. Palate is vibrant and fruity with fresh acidity.

Chateau Loupiac Gaudiet, Loupiac 2010 France
A beautiful gold colour with notes of passionfruit, dry apricots and honey. The taste is a delicious combination of crisp and fresh fruit.

Pedro Ximenez Sherry
Classic Jerez style with great style depth and character. Sweet rich and full bodied with a long lasting after taste.

PORT - 50ml

Cockburns Special Reserve, NV £8.50

Sandemans Vintage 1985 £13.50

Dow's Vintage 1985 £13.50

the details | Prices include VAT at current rate - service at your discretion. Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

