



WHILST YOU WAIT

English Sparkling 125ml 13.5

Bread Board 5

House Gin and Tonic 7

Olives 6

Korean Pork Belly Bites 7*

Hummus & Pitta 7

STARTERS

Kiln smoked salmon tart, tomato and pepper relish, lemon and dill creme fraiche 13*

Piper Hole goats' cheese brûlée, roasted and pickled beetroot, walnuts 12(v)*

Pulled beef, rosti, cured egg yolk, truffle mayo 13*

Salt baked celeriac, poached pear, hazelnut dressing, remoulade 11(v)

Crab cake, lobster mayonnaise, pickled butternut squash, pickled jalapenos 12

MAINS

Braised Cumbrian Ox cheek, pomme puree, root vegetables, cabbage, red wine jus 29*

Pan fried hake, roasted sweet potato, leek, kale, curry sauce 24*

Harissa roasted cauliflower, cavolo nero, cauliflower fritter, dukkah nuts (ve on request)* 20

8oz salt aged sirloin steak, bone marrow & garlic butter, mushroom, tomato, onion rings, chips & your choice of sauce 36*

Pan roasted salmon, new potatoes, broccoli, caper butter 21*

Venison hotpot, braised red cabbage 19*

Wild mushroom & truffle risotto (ve on request)* 20

Battered haddock, served with chips, mushy peas & tartare sauce 18*

SIDES

French fries, 6*(ve on request)

Seasonal vegetables 6*(v)

Chunky chips, 6*(ve on request)

Roasted fig and goats cheese salad, orange, fig and balsamic dressing 6*(v)

Truffle cauliflower cheese 6*(v)

Blue cheese or peppercorn sauce 4.5

Chip shop curry sauce 4.5

Please ensure you have made a member of the team aware of any dietary requirements you have when placing an order. Whilst the team endeavour to prevent cross contamination, allergens may be present in the kitchen.

A full allergens folder detailing all 14 main allergens can also be available for you on request.

*Dishes marked * can be altered to be Gluten Free.*

Dishes have also been designed to be (v) Vegetarian or (ve) Vegan where possible.

DESSERTS

Orange pannacotta, honey roasted figs, orange sorbet 11*

Sticky toffee, clotted cream 9 (v)

Swap to vanilla ice cream for 50p

Tiramisu cheesecake, espresso ice cream 12

Plum rice pudding, crispy gingerbread 10 (v)

2 local cheeses, crackers, chutney 7 (v)

A scoop of ice cream 3*

Espresso and vanilla ice cream 7.5*

AFTER DINNER DRINKS

Tea or Coffee 7.5

accompanied by a selection of Petit Fours

Tawny Reserve 6 Barrels Port (50ml) 9.5	Auchentoshan, Scotland 5.0
Ruby Port (50ml) 7.5	Dalmore, 12 year, Scotland 10.0
Taylors LBV (50ml) 7.0	Dalwhinnie, 15 year, Scotland 7.0
Baileys (50ml) 5	Glenfiddich, 12 year, Scotland 7.0
Cointreau (25ml) 3.5	Jamesons, Ireland 3.6
Cuvee Beerenauslese (75ml) 8.50	Lakes, The One, Cumbria 5.0
Frangelico (25ml) 4.00	Laphroaig, 10 year, Scotland 8
Kin Toffee Cream Liqueur (25ml) 4.00	Macallan, 12 year, Scotland 8.5
Bethany Tawny Aged Dessert Wine (75ml) 7.00	Oban, 14 year, Scotland 12.0
Liqueur Coffee 9.0 <i>with Petit Fours 13</i>	Woodford Reserve 4.5

All drinks measured above are served as 25ml

Please ensure you have made a member of the team aware of any dietary requirements you have when placing an order. Whilst the team endeavour to prevent cross contamination, allergens may be present in the kitchen.

A full allergens folder detailing all 14 main allergens can also be available for you on request.

*Dishes marked * can be altered to be Gluten Free.*

Dishes have also been designed to be (v) Vegetarian or (ve) Vegan where possible.