

Let's Get Started

LITTLE SOMETHING TO NIBBLE.

Olives and cornichons bound in a French dressing. £6.95 V/DF/GF (Vg available)

'UMMUS.

Roasted red pepper hummus. Topped with a balsamic glaze and toasted seeds, with toasted tortillas. £8.75 V/DF/Vg (GF available).

SALMON CROQUETTES.

Yan smoked salmon bound in a creamy béchamel, with a kick of horseradish and chives, to make the ultimate croquettes. Beetroot pesto and pickled cucumbers, just to keep it fresh. £9.95 GF

WINGIN' IT.

Crispy Cumbrian chicken wings, covered in a Yan buffalo sauce, a fresh tomato and red onion salsa, and topped with crumbled Gorgonzola. Winner, winner chicken wings for dinner! £11.95 GF (DF available)

TIKKA CHANCE ON ME.

Oyster mushrooms in a tikka marinade, deep fried and served super crispy – tikka fried mushrooms, if you will. Alongside a cool raita and a tangy pickle salad. Ain't mushroom for improvement! £9.90 V/GF (DF/Vg available)

ASI-YAN SALAD.

We'll give you a clue...it's not your average salad! Smoked Cumbrian duck breast, a hoisin sauce, roast pak choi, pickled carrots and radishes, edamame beans, sugar snap peas, micro coriander, and a soy sauce & sesame oil dressing. £10.95 Don't fancy the duck? Go veggie! £7.95 GF/DF (V/Vg available).

Staples

OUR NOW FAMOUS SHEPHERD'S PIE.

Made with slowly braised Grasmere Herdwick lamb, cheesy mash potato, cured ham and parsley garden peas...if you have not tried this yet, you need to! £24.95 GF

YAN MÌ.

The rebellious cousin of a Vietnamese bánh mì. Slow cooked Cumbrian pork belly, marinated in soy sauce, ginger, garlic and chilli, in a crispy baguette with pickled carrots, radish and cucumber. Finished with fresh coriander and soy mayo. Roasted pak choi and charred courgette on the side, topped with crispy rice noodles – because we're fancy like that. £19.95 DF

CHOWDER.

Creamy samphire and white wine chowder with crayfish, queenie scallops, roast new potatoes, sweetcorn and leeks. Topped with a piece of baked coley and English asparagus. Pure coastal comfort. £24.95 GF

THAI NOODLE SOUP.

Green Thai curry soup, filled with red peppers, courgettes, carrots and buckwheat noodles. Topped with a soy marinated boiled egg and roasted pak choi. Feels like a hug, tastes like a holiday. £17.95 V/GF/DF (Vg available)

MEXI-YAN FISHCAKES.

A fishcake fiesta! Haddock, lime and coriander fishcakes with refried black eyes beans, spicy guacamole, fresh salsa and a cooling dollop of sour cream. £20.95 GF (DF available)

LAMB KOFTAS.

Grasmere Herdwick lamb koftas bringing those summer vibes. Sweet potato hash browns, greek salad, caramelised fennel and tzatziki. Sunshine on a plate, even if it's raining. £23.95 GF (DF available)

YAN BEEF HASH.

Slow cooked local beef brisket, in a creamy mash potato, with sweet potato, roasted red onions, Savoy cabbage and gravy. Topped with crispy roast potatoes, beef brisket cubes, a poached egg and spring onions. Tenderstem broccoli on the side for just that obligatory bit o' green. £22.95 GF/DF

MUSHROOM FRENCH DIP.

Lovingly Artisan ciabatta roll, filled with a creamy mushroom duxelles, oyster mushrooms and Emmental cheese, with an English mustard and honey gravy on the side to dunk that bad boy in. Served with a pickle salad and some crispy sliced spuds. £19.95 V

Sharing for 2!

CANADI-YAN.

A pan of bubblin' poutine – but with a northern twist! Crispy chunky fries, gravy, crumbly Lancashire (the North's answer to Canadian cheese curds...IYKYK), grated mozzarella and Cumbrian goats cheese curd, baked until golden. Maple covered bacon chops accompanied by a classic Canadian lentil salad. Sounds great eh? £40.95 GF

MEDITERRANE-YAN.

Slow cooked Grasmere Herdwick lamb shredded into a delicious moussaka, cubed aubergine and new potato in a tomato sauce. Topped with our classic cheese sauce and baked. Tomato & feta fritters and garlic flatbreads complete the board. A delicious Greek treat. £40.95 (GF/V available)

VEGGIE-YAN.

A golden, caramelised leek tart tatin, layered with black olive tapenade and creamy ricotta for a deliciously savoury twist on a classic. A warm summer salad of roast beetroot, green beans, asparagus and toasted seeds. Crispy sliced spuds, caramelised fennel and a beetroot pesto. The ultimate veggie sharing platter £38.95 – but don't want to share? We can also do for !! £19.55 V (DF/Vg available)

A bit on the side

Shoestring fries with oregano. £3.95 GF/DF/V/Vg

Bread crisps. £3.95 V/DF/Vg

Sourdough & butter. £3.95 V (Vg/DF available)

Portion of veggies, green beans, smoked tomatoes, and courgette. £3.95 GF/DF/V/Vg

Puds

STICKY TOFFEE PUDDING.

Classic pud with toffee sauce and vanilla Three Hill's Gelato or clotted cream. £9.95 V

S'MORE CHOCOLATE MOUSSE.

Chocolate mousse and crushed digestive biscuits topped with torched Italian meringue. Bringing out those campfire vibes. £9.95 V/DF (GF available).

BETH'S BABA.

If you like piña coladas and gettin' caught in the rain...Then this is the pud and the place for you! A classic rum baba, with caramelised pineapple jam, coconut sorbet and desiccated coconut. How exotic. £9.95 V

SUMMER MERINGUE.

Italian meringue nest topped with raspberry & white chocolate gelato from our friends at Three Hills, whipped cream, caramelised white chocolate and fresh berries. It's sweet, it's sassy and it's basically summer on a plate. £9.95 V/GF

THREE CHEESE BOARD.

Made up of three amazing British cheeses that have been carefully selected and taste tested by us! Served with bread crisps, chutney, and fresh fruit, all made here at The Yan. £11.95 (



