

Let's Get Started

LITTLE SOMETHING TO NIBBLE. *Oxney Estate, English Sparkling Rosé*

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

AVO LAUGH. *Sauvignon Blanc, Lawson Dry Hills*

Chilli & lime smashed avocado topped with crayfish tails, house smoked salmon, sriracha ketchup, dill mayo and bread crisps. £9.95 (DF/GF available).

IP DIP DO. *Domaine Chevallier-Bernard, Savoie*

A pot of sun dried tomato, chilli & basil pesto dip, spring onion & mature cheddar cheese toasties, for dipping and dunking...obvs, and a heritage tomato and balsamic salad on the side. £9.95 (DF/GF available)

SMOKEY SUMMER SALAD. *Verdicchio, La Marca di san Michele*

We'll give you a clue...it's not your average salad! Smoked Cumbrian chicken, mozzarella, broad beans, smoked cherry tomatoes, wild garlic pesto, parmesan seed crisps and a roasted tomato purée. £10.45 Don't fancy the chicken? Go veggie! £8.85 GF/DF (V/Vg available).

Sharing...for 2!

All our sharing platters are served with Yorkshire puddings, rosemary roast potatoes, cauliflower cheese, creamy mash potato, Yan stuffing, green beans, courgettes, carrots and red wine gravy. Can't decide which one? Go half and half! Designed to share, but easy to split, please just ask if you'd like one of our platters done as a solo!

BEEF. *Domaine Chevallier-Bernard, Savoie or Falchini, Super Tuscan*

Slow cooked, Cumbrian, dry aged beef brisket, topped with horseradish butter. £41.95 (GF/DF available)

LAMB. *Domaine de la Loge, Sauvignon Blanc or Sijnn Wines, Syrah Blend*

Minted, slow cooked, Herdwick Lamb shoulder wrapped in Parma ham. £41.95 (GF/DF available)

PORK. *La Marca di san Michele, Verdicchio or Domaine Rollin Père et Fils, Pinot Noir*

Slow cooked Cumbrian pork belly with crackling. £41.95 (GF/DF available)

VEGGIE. *Chateau Pesquié, Viognier or Dominio de Berzal, Tempranillo*

Crispy hash brown with a butterbean ratatouille and goats cheese. £37.95 V (GF/DF/Vg available)



Staples

OUR NOW FAMOUS SHEPHERD'S PIE. *Domaine Chevallier-Bernard, Savoie or Sjinn Wines, Syrah Blend*

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!

£22.95 GF

YAN FISH PIE. *Domaine Bizet, Sancerre or Boutinot, Gamay*

House smoked salmon, haddock and tiger prawns in a creamy white wine and parsley sauce. All topped with a saffron and tarragon mash and cheddar cheese.

Served with samphire and parsley peas. £21.95 GF

NOT JUST ANY RISOTTO. *Shadow Point, Chardonnay or Pinot Noir, Domaine Rollin Père et Fils*

Creamy, delicious risotto made with saffron, truffle, Applewood smoked cheese, sun dried tomatoes and spring onions. Topped with pickled radish, broad beans, asparagus, and toasted seeds. £17.95 V/GF

