

STARTERS

ITALIAN OLIVES with peppers & mushrooms (V) (VE) (GF) (DF) £6.00

BREAD, OIL & OLIVES (V) (VE) (DF) Small £9.95 Large £15

HOMEMADE SOUP (GFO) £7.45

WESTMORLAND RAMEQUIN- mushrooms, cream, brandy, smoked cheese (smoked bacon optional) (V) (GFO) £12

FIELD MUSHROOM, goats milk brie, herb crust, tomato relish (V) £12

ROAST BELLY PORK, crispy Parma Ham, sage, poached pear, honey & soy dressing (GF) (DF) £13

KING PRAWN, baby chorizo, panfried with garlic & coriander, artisan sourdough (GFO) £13.50

WHITEBAIT, tartare sauce £9

BUTCHERS - Parma ham, smoked chicken with pesto, cider & apple pulled pork, Sicilian olives, sundried tomatoes, piccalilli, artisan breads Single Board £11.50 To Share £22 (GFO) (DF)

FISHMONGERS - whitebait, tartare sauce, hot smoked salmon, king prawns, pickled cucumber, artisan breads Single Board £11.50 To Share £22 (GFO) (DF)

VEGETARIAN - hummus, Med vegetables, olives, sundried tomatoes, halloumi, chilli sauce, artisan breads Single Board £11 To Share £20 (V) (VE) (GFO) (DFO)

MAINS

LAMBS LIVER, bacon, raspberries, gravy, potatoes & seasonal vegetables (GFO) (DFO) £21

SALMON FILLET, rocket, parmesan, red onion salad, roasted beetroot, lime & chive mayo & potatoes (GF) (DFO) £25

BATTERED HADDOCK, chips, mushy peas, tartare sauce (DFO) (GFO) £19.50

CHICKEN KYIV, paprika, chive & garlic butter, spinach, burnt onion ketchup & potatoes £25

CARTMEL VALLEY BURGER (please ask for today's recipe) brioche bun, mayo, roast tomato sauce, celeriac coleslaw, chips £19.50 add cheese £1

STEAK & ALE PIE, Great North Pie Co, short crust pastry, mash, gravy & sweet braised carrots £20 (DFO)

LANCASHIRE DEWLAY CHEESE & ONION PIE, Great North Pie Co, short crust pastry, mash vegetarian gravy & sweet braised carrots £20 (V)

ROAST CHUMP OF LAMB, roasted celery & shallots, pinenuts, garlic & herb butter, seasonal vegetables & potatoes (GF) (DFO) £27.50

CUMBERLAND & HAWKSHEAD ALE SAUSAGE, champ mash, red onion & balsamic gravy, seasonal vegetables (DFO) £22

SMOKED HADDOCK, stew of chickpeas, chorizo, red peppers, olives, pomodorina tomato sauce, pesto & peashoots (GF) £26

MOROCCAN VEGETABLE TAGINE, sultana & almond cous cous, vegan yoghurt & coriander (V) (VE) (DF) £20

GREEK SYTLE FILO TART, spinach, feta, goats cheese, sesame seeds, apple & walnut salad (V) £20

Side of seasonal vegetables £5.00

PUDDINGS £9.25

STICKY TOFFEE PUDDING, butterscotch sauce, cream (V)

MERINGUE, lemon & balsamic berries, whipped cream, raspberry ripple ice cream (V)

BAKED AMERICAN CHEESECAKE, please ask your server for todays flavour (V)

CRÈME BRULEE, Eccles cake finger, please ask your server for todays flavour (V) (GFO)

WALLINGS ICE CREAM—selection of flavour, please ask on ordering (V)

1 Scoop £4.00 2 Scoops £6 Add toffee sauce £2.50

AFFOGATO, espresso, ice cream £7.50 add a shot of liqueur £2.95

SELECTION OF CUMBRIAN CHEESE, tomato chutney, biscuits (V) £12.50

CHILDREN'S OPTIONS

£10.50 including a scoop of ice cream to finish

CUMBERLAND SAUSAGE, gravy

CHICKEN GOUJONS

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Served with either mash or new potatoes, seasonal vegetables or peas

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PASTA, tomato sauce, cheddar cheese

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Please inform a team member regarding any allergies

V - Vegetarian | VE - Vegan | GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option