



Nibbles.

Mixed Olives in Herbs & Lemon (VE) £4.00

MC: Nuts

Lovingly Artisan Sea Salt & Rosemary Focaccia with Balsamic Oil (VE) £6.50

Gluten, Sulphites

Starters.

Smoked Haddock, Pancetta, Brown Shrimp & Sweetcorn Chowder £10.00

Dairy, Fish, Crustacean, Gluten, Celery

Cartmel Valley Pigeon Breast, Celeriac, Peppercorn Sauce, Cherry £9.00

Sulphites, Gluten, Dairy, Celery

Pork Cheek, Black Pudding, Apple £9.00

Sulphites, Dairy, Gluten, Celery

Salmon Roulade, Cucumber, Shallot, Horseradish Crème Fraiche £9.50

Dairy, Egg, Fish, Sulphites

Pearl Barley Risotto, Wild Mushrooms (VE) £8.50

Gluten, Sulphites

Mains.

Trio of Cumbrian Beef; Fillet, Short Rib, Feather Blade Pudding, Burnt Onion, Mash, Red Wine Jus £32.00

Dairy, Gluten, Sulphites, Celery

Cartmel Valley Venison Haunch, Fondant Potato, Cauliflower, Carrot, Blackberry Jus £28.00

Dairy, Celery

Beetroot Wellington, Cavolo Nero, Agave Carrots (VE) £26.00

Gluten, Sulphites, Soy

Seabass, Provencal Veg, Olive Tapenade, Sautéed Potatoes, Sauce Vierge £25.00

Dairy, Fish, Sulphites

Chicken Breast, Stuffed Thigh, Pomme Puree, Leeks, Mushroom Sauce £26.00

Dairy, Sulphites, Egg, Mustard

Oriental Duck Breast, Chicory, Confit Leg, Sweet Potato £28.00

Sulphites, Soya, Crustacean, Egg, Gluten

Sides.

Buttered Mixed Veg £4.50

Dairy

Crispy New Potatoes, Herb Butter £5.00

Sulphites, Dairy

Marmalade & Thyme Glazed Baby Carrots £5.00

Dairy

Tenderstem Broccoli, Black Garlic, Parmesan £5.00

Dairy, Sulphites

We're really passionate about our food, which is prepared fresh daily. We support local farmers & producers as much as possible by sourcing our ingredients from them, and in some cases, growing or foraging it ourselves

Please make your server aware of any allergies prior to ordering as we do not offer a no trace policy.