



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 Scotch Egg, Mustard Butter £11.00

Dairy, Fish, Egg, Gluten, Sulphites, Mustard

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

King Prawn, Squid, Fennel & Chorizo Bouillabaisse £12.00

Dairy, Fish, Crustacean, Mollusc, Celery, Sulphites

Pearl Barley Risotto, Wild Mushrooms (VE) £8.50

Gluten, Celery, 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, Sulphites, Celery

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

Gluten, Sulphites,

Salmon En Croute, Beurre Blanc, Rosti Potato, Tenderstem £27.00

Dairy, Gluten, Mustard, Fish, Sulphites

Turkey Roulade, Cranberry, Roasties, Sprouts, Pigs In Blankets, Parsnip, Red Cabbage, Turkey Gravy £27.00

Dairy, Gluten, Sulphites, Celery

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

Sulphites, Sesame 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.