



MAIN MENU

TO BEGIN

Homemade Soup of the Day, Artisan Ciabatta Bread, Butter (Vegetarian) £7

Pressed Game Terrine, Chutney, Caper & Cornichon Salad (Gluten Free) £9

Asparagus, Pea & Fava Bean Tartlet, Dressed Asparagus, Vegetarian Parmesan (Vegetarian/Gluten Free) £9

Crispy Salt & Pepper Squid, Chilli, Sesame Seeds, Spring Onions, Sweet Chilli Dipping Sauce
(Gluten Free) £9

Chickpea & Vegetable Ravioli, Sauce Arrabiata, Vegetarian Parmesan (Vegetarian) £9

Warm Cumberland Sausage Scotch Egg, Sweet Piccalilli (Gluten Free) £9

TO FOLLOW

24 Hour Braised Feather Blade of Beef, Red Wine Sauce (Gluten Free) £18

8oz/227g Steak Burger, Grilled Bacon, Melting Cheese, Burger Sauce, Brioche Bun £18

All Butter Puff Pastry Beef & Cumberland Ale Pie, Red Wine Gravy £18

Thai Red Chicken, Vegetable & Coconut Cream Curry, Steamed Rice, Flatbread (Dairy Free) £17

Seafood Bouillabaisse, A Selection of Fresh Market Seafoods in a Rich Saffron Sauce (Gluten/Dairy Free) £22

Cranberry, Toasted Almond, Nut Roast, Vegetarian Gravy (Vegetarian) £18

10oz/284g Pork Cutlet, Crispy Crackling, Chinese Five Spice & Apple Sauce (Gluten Free) £18

Crispy Battered Haddock Fillet, Mushy Peas, Twice Cooked Chips, Tartare Sauce, Lemon £19

10oz/284g Beef Sirloin, Peppered Sauce, Baked Tomato, Beer Battered Onion, Baked Mushroom
(Gluten Free) £25

Home Made Mediterranean Vegetable Lasagne, Dressed Salad, Garlic Artisan Ciabatta Bread
(Vegetarian) £17

*Served with a choice of Buttered Potatoes, Twice Cooked Chips, Creamy Mash
and either House Salad or Today's Vegetables*

TO FINISH

Soft Centred Chocolate Fondant, Kirsch Cherries, Chantilly Cream £8

Home Made Cheesecake (Please ask for today's flavour) £8.

Caramel Apple Tarte Tatin, Vanilla Ice Cream £8

Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream £8

Espresso Coffee Crème Brûlée, Shortbread Biscuit, Latte Ice Cream £8

Eden Chieftain, Flake Bridge, Eden Smokie, Black Dub Blue, Artisan Biscuits, Cumberland Chutney £14