
TABLE[°]22

RESTAURANT

TO START

Soup of the Day (GF)	£5.95
Homemade soup of the day served with artisan bread. GF bread is available on request	
Smoked Mackerel Pâté	£6.95
Dressed leaves & crostini	
Midori-Soaked Melon (GF/V/VE).....	£5.95
Melon soaked in Midori liqueur with Champagne sorbet	
Homemade Terrine of the Day	£6.95
Delicious homemade terrine served with local chutney, dressed leaves & crostini	
Prawn & Crayfish Cocktail	£6.95
North Atlantic Prawns, & crayfish cocktail with Bloody Mary sauce & crostini	
To Share: Oven-Baked Camembert	£12.95
Served with sea-salted bread croutons & red onion marmalade	

BAR MENU

Sustainable Fish & Chips	£14.95
Beer-battered fish of the day, twice-cooked chips, mushy peas, tartar sauce (Please ask your server for today's catch of the day)	
Peri-Peri Chicken	£13.95
Flame-grilled chicken breast in peri-peri sauce, served with rice, mini corn on the cob, cucumber & mint yoghurt dressing, garlic naan	
Pulled BBQ Brisket Burger	£13.95
Slow-cooked, pulled beef brisket, in a BBQ glaze, in a brioche bap, served with onion rings, skinny fries, slaw & dressed leaves	
Grilled Chicken Burger	£13.95
Chicken breast, bacon, cheese, tomato, gem lettuce in a brioche bap, with skinny fries	
Vegetable Lasagne (V)	£12.95
Layers of vegetables & rich tomato sauce, pasta & bechamel sauce, served with garlic bread	

Gluten Free (GF), Vegetarian (V) and Vegan (VE)

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RESTAURANT

MAIN COURSES

Chargrilled 8oz Sirloin Steak	£22.95
Twice-cooked chips, cherry tomatoes, field mushroom, onion rings. Add peppercorn sauce, blue cheese sauce or red wine jus for £2.50	
Salt-Aged Gressingham Duck Breast (GF)	£17.95
Duck breast, served blush, with Dauphinoise potato, Autumn savoury cabbage, & a black cherry & brandy sauce	
Crispy Chilli & Lime Salmon	£15.95
Fillet of salmon cooked with chilli & lime dressing, served with stir-fried noodles, pak choi & sugar snaps	
Parma Ham-Wrapped Chicken Supreme (GF)	£15.45
Olive oil mash, sautéed green beans, white wine & mushroom cream sauce	
Pan-Roasted Cod Loin (GF).....	£15.95
Set on a fresh herb & pea risotto, with crispy pancetta, & lemon oil	
Aubergine Koftas (V/Ve)	£13.95
Homemade aubergine koftas in tomato & spinach sauce, with basmati rice, flatbread, & a cucumber, red onion & mint salad	
Twice-Baked Three-Cheese Soufflé (V)	£14.95
Homemade cheese soufflé, new potatoes, walnut & pear salad, grain mustard crème fraiche	
Slow-Roast Herdwick Lamb Shoulder	£18.95
Thick-cut tranche of Herdwick lamb shoulder, a lamb & mint croquette, on carrot, swede & parsnip purée, with hot pot potatoes & parsnip crisps, in a red wine jus	
Braised Cartmel Valley Venison (GF)	£16.95
Slow-braised venison in red wine, with buttery creamed potatoes, and blackberry-braised red cabbage	

SIDES £3.50

Sweet Potato Fries
Skinny Fries
Twice-cooked chips
Onion Rings
Dressed salad leaves (GF/V/VE)
House slaw (GF/V)

SAUCES £2.50

Peppercorn Sauce (GF)
Blue Cheese Sauce (GF)
Red Wine Jus (GF)

Dietary Requirements & Allergens

Please note that our fryers are used for meat, fish, dairy and gluten. If you have a particular request for items to be cooked separately, please inform your server.

Our kitchen is not a fully gluten-free, nut-free or allergen-free environment. Our food can contain allergens; if you require more information on any of our menu ingredients, please ask a member of staff and they will be happy to advise.

It may be possible that some dishes not labelled GF, V or VE can be made as such, please ask your server for more details.