

Track and Trace



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Starters

Cumberland ale seeded bread, Winter Tarn salted butter, for 2 to share (V)	£6.00
Mature farmhouse cheese souffle, orchard apples & walnuts (V)	£9.50
Dorset brown crab & prawn, horseradish crème fraiche, pickled cucumber & seaweed sourdough	£14.50
Lakeland wild game terrine, Hawkshead damson chutney, caper berries & butter bread	£9.00
Slow cooked spiced pork cheek fritters, pease pudding, house piccalilli	£9.50
Salt baked heritage beetroots, Curthwaite goat's curd, honey & nut granola (V) (VE - with vegan feta)	£8.50

Mains

Atlantic Cod, smoked potato croquette, celeriac, charred leeks & pickled Shetland mussels	£24.00
Crab & lobster thermidor risotto, brandy & gruyere	£26.00
Holker Estate venison loin, hot-pot potatoes, black cabbage, parsnips & pear	£28.00
Curried corn-fed chicken Kiev, squash saag aloo, pak choi, corriander	£18.50
Forest mushroom ravioli, celeriac, ricotta, crispy kale & truffle (V)	£16.50
Butternut squash & sage gnocchi, salsa Verdi (VE)	£15.50

Grill

Locally sourced short horn and Hereford breeds. Our steaks are traditionally dry aged for 35 days with full traceability from farms in Cumbria, North Lancashire and Yorkshire.

8oz fillet	£38.00
12 oz sirloin on the bone	£34.00

All steaks are served with confit tomato, field mushrooms, peppered beans, hand-cut chips, onion rings & watercress

Sauces-Peppercorn, Blue cheese, Bearnaise

Sides

Stock pot carrots	£4.00
Hot-pot potato croquettes	£4.00
Rocket & parmesan salad	£4.00
Hand cut chips *	£4.00
*go posh with truffle & parmesan	£1.00
Black cabbage, wild mushrooms & sage	£4.00