

Pub Classics

Fish Pie: Salmon, Cod, and Smoked Haddock & Prawns in a light Cheese Sauce with Spinach, topped with Creamy Mash & Seasonal Vegetables

 £14.95

Solandia Grillo is a great match as it's luscious and round with enough body to stand to a creamy sauce

Battered Haddock served with Tartar Sauce, Mushy Peas & Chips
£13.25

Woodall's Cumberland Sausage served on Creamy Mash with Red Onion Gravy, topped with Apple Compote, Cumberland Honey Mustard & Seasonal Vegetables
£12.95

Casa Vista Merlot; plummy with a fresh fruit, soft and round which enhances the spicy Cumberland Sausage

Whole Tail Whitby Scampi served with Tartar Sauce, Garden Peas & Chips
£12.75

Local Gammon Steak grilled and served with either Pineapple Rings or Fried eggs, Grilled field Mushrooms, Tomato, Onion Rings & Chips
£13.25

Altortas Cabernet Sauvignon; the blackcurrant, minty flavours match to the salty Gammon beautifully

Lentil Moussaka: Lentil, Aubergine & Mushroom Moussaka served with a Tomato, Olive, Feta Salad and Basil dressing
£12.25

Thai King Prawn Curry: A Mild Green Curry and Basmati Rice
£16.95

Chef's Choice

Steak & Kidney Pudding: A Steamed Suet Steak & Kidney Pudding served with Mushy Peas and Chips
£12.95

Glazed Lamb Shank: Slow braised in Red Wine, Rosemary Red Currant Jus with Creamy Mash and Seasonal Vegetables
£14.95

Treat yourselves to a Bottle of Rare Vineyards Pinot Noir; with raspberry notes to cut the richness of the Lamb

Wine is sunlight held together by water...
- Galileo Galilei

Burgers

A 10 Oz stacked Local Beef Burger & Smoked Bacon served in a Burger Bap with Mayonnaise, Relish, Cos Lettuce, Sliced Tomato, Sliced Gherkin, and topped with melted Cheddar Cheese and a side of Chips
£13.25

Nothing matches a burger like Cabernet Sauvignon, Altortas Cabernet is bright and juicy, just like a burger!



Our Wines have been specially hand-picked to match our meals. We hope you enjoy them!



Steak House

A 10oz *Sirloin* Steak £19.25

Cooked to your liking served with grilled Field
Mushrooms, Tomato, Onion Rings, Chips
Add Peppercorn OR Stilton Sauce £2.50

*Perfect with a glass of Between Thorns Shiraz, this is
"Jammy" with a hint of pepper, so lovely with Steak*

*Why not treat yourselves to a bottle of
Smart Dog Syrah from Portugal. This is a full bodied, deep,
Red wine with an intense and inviting aroma
on the nose. Full of mineral, spices and dark ripe fruit*

Side Orders

£2.95

Homemade Onion Rings
Selection of Seasonal Vegetables
House Salad with Honey Mustard Dressing

Sweets & Treats

All Home-made £5.95

Rich Sticky Toffee Pudding with Dark Butterscotch
Sauce, Vanilla Ice Cream

Crème Brulee, scented with Vanilla Bourbon,
Served with Apple & Bramble Crumble & Vanilla Ice Cream

Dark Chocolate Marquis served with an orange Anglaise

Pear & Frangipane Tart served with Vanilla Anglaise and
Vanilla ice Cream

Lakeland Pudding Plate: £10.95
A Trio of our most popular Puddings

The Cheese Platter:
A Trio of Local Cheese with Apple & Ale Chutney
& Cheese Biscuits
for 1 £7.25 OR for 2 or more £10.50



Bar Snacks

A **Bowl Full of Olives** and Chunky Focaccia Breads
With Dipping Oil
£3.75

Charcuterie Platter

Serrano Ham, Serrano Lomo, Chorizo, Salami
Served with Olive Focaccia Bread and dipping Oil
£9.95

Starters

Homemade Soup of the Day
£5.25

Rich Chicken Liver Parfait, served with Red Onion
Marmalade and Toasted Brioche
£6.25

Twice Baked Goats Cheese Soufflé with a
Roast Cherry Tomato Salsa, topped with Basil Pesto
£5.95

The Vegetarian Platter: A selection of Spring Rolls, Baked
Vegetable Samosas served with Hummus & Focaccia,
Roasted Mediterranean Vegetables with a Pesto Dressing,
Sweet Chilli Dipping Sauce
And Goats Cheese and Black Pepper Bonbons
🌱 £11.25

The Seafood Platter: Mini Fish & Chips, Prawn Marie
Rose, Smoked Salmon, Mackerel Pate & Homemade
Treacle Bread served with Cucumber Pickle
& Tartar Sauce
£11.25

Allergens & Intolerances: Before ordering your meal, please speak to a Member of Our Team if you have any queries or dietary requirements.