


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

Cumberland Tattie Hot Pot: Slow braised local Lamb, topped with Crips Potatoes, served with our own homemade Pickled Red Cabbage and topped with Tempura black Pudding
£14.25



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

Chef's Choice

Confit Duck Leg Salad: with crisp Green Beans, Midget Gem Lettuce, Black Pudding Bon-bon and a Sherry Vinegar Dressing
£14.95

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!



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 Chocolate & Almond Biscotti

Tiramisu: An Italian Cream Cheese Dessert with
Rum and Coffee

Baked Egg Custard: with Rum and Raisin Sauce
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

Red Onion Tartan with glazed Goats Cheese
And Seasonal Salad
£5.95

A Trio of Thai Fishcakes served with a Sweet
Chilli Dipping Sauce and an Asian Salad
£6.25

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.*