

## Starters

Homemade Soup of the Day Homemade bread with salted butter	£5 (*gf)
Homemade Breads Olive oil, balsamic & pesto	£5 (v)
Appleby Creamery Smoked Cheese Soufflé Bacon, mustard and chive cream sauce	£6 (v)
Thai fish cakes beansprouts, cucumber, spring onion, peanut, chilli jam	£7 (gf)
Black dub blue cheese salad Pear, chicory, walnut, endive	£6 (gf)
Potted Chicken Liver Parfait Sourdough toasts, Cornichons, tomato chutney	£7 (*gf)

## Main Courses

Steak and Stilton Pie Chips, seasonal vegetables, gravy	£13
West Coast Haddock Chips, curry sauce, crushed peas, tartare sauce	£13 (*gf)
Kings Head Beef Burger Seasoned fries, coleslaw, gherkins, house sauce Toppings; Bacon, smoked cheddar, black dub blue, black pudding, haggis, fried egg	£12 (*gf/v) £1
Supreme of Chicken Asparagus, broad beans, wild garlic arancini, parmesan mash, confit tomato and herb oil	£15 (*gf)
Thai Red Curry Butternut squash, chilli, ginger, lime, coconut sticky rice Add King prawns	£11 (gf/v) £3
Wild Mushroom Ramen Broth chillies, spring onion, pac choi, sesame, soy, noodles	£12 (v)
Cumberland Sausage Creamed potato, red onion marmalade, red wine jus	£11 (*v)
Catch of the Day <i>See board for details</i>	

Rib Eye Steak	£18.50 (gf)
Sirloin Steak	£19 (gf)
Each served with chunky chips, Garlic mushrooms, cherry tomatoes	
Add Peppercorn, Blue Cheese sauce or Red wine jus	£1.50

## Side Dishes

Homemade chunky chips New potatoes Seasonal vegetables Mixed salad	£3 each
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*Gluten Free diet? Where bread is used as an accompaniment it can substituted for gluten free toast.  
Dishes marked with a \*gf can be adjusted to be gluten free – just ask.*