



## Starters

Cream of Mushroom Soup (v) Crisp pancetta, homemade bread	£3.95
Cumberland Farmhouse Cheese and Onion Soufflé (v) Spinach, chive cream	£5.00
Chicken and Smoked Bacon Terrine Fig, date and apple chutney, crisp bread	£6.25
Beetroot and Goats Cheese Cannelloni (v) Pine nut purée, balsamic syrup	£5.50
Potted Salmon Paté Pickled cucumber, toasted wholemeal bread	£7.50
English Asparagus Poached hens egg, ham crisp, cream sauce	£7.50

## Main Course

Sweet Cured Pork Sirloin Mustard mash, black pudding bon bon, poached duck egg	£10.95
Grilled Lemon Sole Parsley risotto, shrimp butter	£13.00
Smoked Cumbrian Farmhouse Cheese and Truffle Macaroni (v) Mixed salad	£9.50
Wild Mushroom and Leek Suet Pudding (v) Buttered new potatoes, broccoli, white wine cream sauce	£9.95
Braised Lamb Belly Creamy mash, beetroot, sour cabbage, rosemary jus	£12.95
Cumberland Ale Battered Cod Chips, mushy peas, tartare sauce	£10.50
Steak and Guinness Pie Chips, fine beans	£10.95
Rib Eye Steak Chips, field mushroom, cherry tomatoes, red wine jus	£15.95

## Side Dishes

Homemade chunky chips New potatoes	£2.50 each
---------------------------------------	------------

Seasonal vegetables

Mixed salad

*On our menus, you'll find if it can be homemade, it is!*

*If you have a dietary requirement that we haven't catered for, please let us know we will be happy to suggest an alternative*

***Please choose a table, then place your order at the bar***