

SET MENU

FOR GROUPS OF 10-35

STARTERS

Today's Soup

Warm Ciabatta, Butter (veo) (gfo)

Thai Style Fishcakes

Honey Chilli Sauce, Charred Lime (gf)

Venison Sausage Roll

Black Cherry & Cranberry Ketchup

MAINS

Mature Cheddar Cheese & Onion Pie

Buttered Steamed Vegetables, Sage & Onion Gravy (v)

King Prawn & Nduja Pappardelle

Spicy Calabrese Sausage, Tomato Sauce, King Prawns, Crème Fraiche

Slow Cooked Lamb Henry

Dauphinoise Potatoes, Crushed Root Vegetables, Broccoli, Minted Gravy (gf)
(Supplement 5)

DESSERTS

Sticky Toffee Pudding — 8.5

Miso Toffee Sauce, Vanilla Ice Cream, Cinder Toffee (v)

Warm Salted Caramel Tart — 8.5

Tonka, Vanilla Ice Cream (v)

Pineapple & Vanilla Posset — 8.5

Mango, Passionfruit & Pineapple Salsa (vgn) (gf)

2/3 COURSES £32/38

Available for parties of 10 or more. This set menu price is not available in conjunction with other menus. The prices above are only available when the whole group chooses from this menu. An order must be provided for the whole party 7 days prior to the booking. A £10 per person non-refundable deposit is required to secure your booking.

DINNER PARTY À LA CARTE

FOR GROUPS OF 10-25

STARTERS

Today's Soup — 7.5

Warm Ciabatta, Butter (veo) (gfo)

Panzanella Salad - 9

Roasted Heritage Cherry Tomatoes & Peppers, Toasted Ciabatta, Virgin Olive Oil, Pine Kernels (vgn)(gfo)

Thai Style Fishcakes — 9.5

Honey Chilli Sauce, Charred Lime (gf)

Warm Goat's Cheese Tart — 8.5

Red Onion Marmalade, Puff Pastry (v)

Venison Sausage Roll — 8.5

Black Cherry & Cranberry Ketchup

Stornoway Black Pudding Fritter — 9.5

Tarragon Mayonnaise, Pickled Fennel Salad

MAINS

Cumberland Bangers & Mash — 19.5

Crushed Root Vegetables, Buttered Kale, Crispy Onion Gravy

Beer Battered Haddock — 19.5

Mushy Peas, Chips, Chunky Tartare (gf)

San Marzano Tomato Ragu — 16.9

Rustic Tomato Sauce, Black Olives, Gnocchi, wild Rocket (ve) (gf)
Add Garlic Bread +3 Add Burrata +3

Braised Beef Ragu — 19.5

Rustic Tomato Sauce, Slow Cooked Shredded Beef, Gnocchi, Wild Rocket (gf)
Add Garlic Bread +3 Add Burrata +3

Mature Cheddar Cheese & Onion Pie — 18.9

Buttered Steamed Vegetables, Sage & Onion Gravy (v)

Homemade Beef Burger — 19.9

Salad, Brioche Bun, Chips (gfo)
Add Bacon +2 Add Monterey Jack Cheese +2

Cumbrian Cassoulet — 24

Braised Pork Shoulder, Butterbean Stew, Cumberland Sausage, Black Pudding

Slow Cooked Lamb Henry — 32

Dauphinoise Potatoes, Crushed Root Vegetables, Broccoli, Minted Gravy (gf)

DESSERT

Sticky Toffee Pudding — 8.5

Miso Toffee Sauce, Vanilla Ice Cream, Cinder Toffee (v)

Orange Cheesecake — 9.5

Chocolate Glaze, Orange Jelly, Madeleine Sponge, Chocolate Ice Cream (gf)

Warm Salted Caramel Tart — 8.5

Tonka, Vanilla Ice Cream (v)

Pineapple & Vanilla Posset — 8.5

Mango, Passionfruit & Pineapple Salsa (vgn) (gf)

ICES

2.5 per scoop

Ice Cream: Vanilla, Chocolate, Strawberry, Boozy Fruit, Salted Caramel

Sorbet: Apple, Rhubarb, Strawberry, Orange, Mango, Raspberry, Damson

CHEESE

3 Local Artisan Cheeses — 11.5

Served with Grapes, Westmorland Chutney & Crackers

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