Evening Menu

Starters

Cumbrian ham hock terrine with balsamic glazed figs, apricot and cranberry chutney with slices of toasted ciabatta **£7.55**

Smoked salmon, beetroot horseradish chutney with oatcakes and lime and dill mayonnaise **£7.55**

Spiced beef chilli nachos, mozzarella, tomato relish and jalapeños **£7.60**

Moroccan spiced beetroot falafel with dressed salad and Hawkshead tomato & chilli jam (ve) **£7.00**

Soup of the day with a ciabatta roll (v) **£6.95**

Mains

Grilled Cumberland sausage with garden pea crushed potatoes, vegetables and roast baby onion gravy* **£17.45**

Beer battered Haddock with chips and mushy peas* **£19.45**

Steak and ale pie with a puff pastry lid, chips and vegetables* **£17.95**

Spiced sweet potato and peanut satay curry with toasted coconut and lime-scented rice* (ve) **£16.75**

Whitby scampi with chips, mushy peas and a salad garnish* **£17.45**

Gammon topped with pineapple and tomato, with chips and garden peas **£17.45**

Cumbrian beef burger with cheese and bacon in a brioche roll with chips and a salad garnish **£17.45**

Spiced bean burger in a brioche roll with salsa, chips and salad (ve) **£15.95**

Pasta Bolognaise topped with Parmesan shavings served with garlic ciabatta***£16.45**

Half portions available for £9.75
ve: Vegan, v: Vegetarian. Please ask about gluten free options or other allergens

Desserts

Sticky toffee pudding with butterscotch sauce and either ice cream or custard **£7.25**

Chocolate brownie ice cream sundae **£7.25**

Mixed berry mess, mixed berries with meringue, raspberry ice cream and a berry coulis **£7.25**

Sides

Toasted cheesy garlic bread with jalapeño chillies **£4.75**

Toasted cheesy garlic bread **£3.75**

All of our dishes are prepared on the premises by our chefs and may contain one or more of the following allergens: cereal, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac, mustard, sulphur dioxide and sulphites.

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