

STARTERS:

Mushroom Soup, Thyme Chantilly	5.50
Twice Baked Lancashire Cheese Soufflé, Spinach	8.50
Hot Smoked Salmon Blini, Horseradish, Caviar	8.50
Cumbrian Game Terrine, Damson Chutney, Toasted Cinnamon Sourdough	8.95
Stornoway Black Pudding, Crispy Hen's Egg, Bubble & Squeak	8.50
Wild Mushroom & Tarragon Parcel, Marinara Sauce	6.95
Cullen Skink	8.50

LUNCH:

Roast Scottish Cod, Capers, Almonds, Shrimps, Creamed Potatoes	14.50
Smoked Haddock, Creamed potatoes, Grain Mustard Sauce, Poached Egg	12.95
8oz Sirloin Steak, Chips, Tomato, Mushroom, Peppercorn Sauce	23.95
Traditional Beer Battered Haddock, Chips & Garden Peas	13.50
Honey Roasted Root Vegetables, Crispy Goats Cheese	13.95
Beetroot Gratin, Wild Mushroom & Gruyere Cheese Crust, Pickled Mushrooms, Hazelnut	14.50
Beef Fillet Medallions, Rosti Potato, Tenderstem Broccoli, Pink Peppercorn Sauce	18.50

SIDES:

Beef Dripping Chips	3.95
Truffle & Parmesan Fries	5.95
Damson Glazed Beetroot	3.95
Seasonal Greens	3.95
Lovingly Artisan Bread, Cumbrian Rapeseed Oil, 12 Year Old Modena Balsamic	2.50

SALADS:

Warm Nicoise Salad	13.50
Warm Caesar Salad	13.50

SANDWICHES:

Open Beef Sandwich, Horseradish	7.50
Smoked Salmon & Avocado	8.50
Char Grilled Mediterranean Vegetables & Halloumi	7.50

DESSERTS:

Raspberry Soufflé, Vanilla Ice Cream (<i>approx. 15 minute wait</i>)	7.95
Cherry Frangipane Tart, Clotted Cream	7.95
Whisky Pannacotta, Honeycomb & Blackberry Sorbet	7.95
Chocolate Gateaux Opera Cake	7.95
Classic Lemon Tart, Damson Sorbet	7.95

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES
Please note a 10% discretionary service charge is added to tables of 8 and over.