






BREAKFAST

Poached or scrambled free range eggs. Toasted sourdough. £4 

Roasted mushrooms. Toasted sourdough. £4.50 

Greek style yoghurt. Homemade seasonal fruit compote. Crunchy granola. £3 

Toast. Cumbrian Jam. £3 

Toasted treacle bread. Honey or marmalade. £2.50 

Porridge. Fresh apple. Honey roasted nuts. £4 



CUMBRIAN BREAKFAST

Dry cured bacon. Cumberland sausage. Black pudding. Haggis. Mushrooms. Slow roasted tomatoes. Free range poached egg. Toasted sourdough. £9

BREAKFAST ROLL

Brioche style roll filled with two of the following: Dry cured bacon. Cumberland sausage. Haggis. Black pudding. Chargrilled mushrooms. Slow roasted tomato. Poached or fried free range eggs. £4.50

Hawkshead relish tomato ketchup or brown sauce

ALLERGY ADVICE Many of our dishes can be tailored to suit dietary requirements, please speak to a member of staff for advice.  Gluten Free |  Vegetarian

All meat comes from our own butchery.



TO START

Yorkshire Fettle and white truffle arancini, mushroom puree, pickled enoki mushrooms. **v** £7.50

Poached natural smoked haddock, potato, leek and brown shrimp chowder. **gf** £7.95

Homemade corned beef, brown sauce, pickled onions, wasabi mayonnaise. **gf** £7.50

Charred cured Cornish mackerel, beetroot tapioca crisps, chicory and orange marmalade. **gf** £7.50

Allerdale goats cheese and red onion twice baked soufflé, fig and apple chutney, rocket, balsamic syrup. **v** **gf** £7.00

Seasonal homemade soup. Freshly baked bread. **v** £5.50

Selection of homemade bread. Wharfe Valley rapeseed oil. Balsamic. Chive butter. **v** (**gf** available) £4.50

Mixed Herb Olives **v** **gf** £2.95

MAINS

Confit Barbury duck leg, white bean and pepperpot sausage cassoulet, sour cabbage. £15.50

Roasted lamb rack from our farm, mint gnocchi, wild mushrooms, crispy sweetbreads, baby leeks. £21.00

Slow cooked pork tenderloin, smoked potato, pac choi, rhubarb purple broccoli, thyme jus. **gf** £16.50

Braised oxtail ravioli, creamed leeks, kale, tomato, horseradish emulsion. £15.95

Sweet potato and chilli falafel, baba ganoush, curried cauliflower, cucumber raita, red pepper syrup. **v** **gf** £12.95

Pan roasted stone bass, squid ink risotto, samphire, pickled clams. **gf** £17.50

Vegetable and feta cheese spring roll, red onion marmalade, new potatoes, rocket, toasted pumpkin seeds. **v** £13.50

Homemade pie of the day, creamed potato, fine green beans, gravy. £12.95

Beer battered haddock, chips, mushy peas, tartare sauce. £14.00

Hand pressed burger from our butchery, brioche bun, chips, gherkin and mustard mayonnaise. £12.50 Add cheese for £1.00

Aged rib-eye steak, chips, cherry tomatoes, rocket and field mushrooms **gf** £23.00

Aged Sirloin **gf** £24

SIDES

Mixed chopped salad, honey and mustard dressing. **v** **gf** £3.50

Green leaves, cucumber, avocado, sherry vinegar. **v** **gf** £3.50

Hispi cabbage, chilli jam, sesame seeds. **v** **gf** £3.50

Roast butternut squash, pickled shallots, pumpkin seeds. **v** **gf** £3.50

Spring onion mash. **v** **gf** £3.50

New potatoes, basil pesto. **v** **gf** £3.50

Chips. **v** **gf** £3.50

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gf Gluten Free **v** Vegetarian

SHARE YOUR STAY!



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PUDS

Steamed Chocolate & Orange sponge. White chocolate & pistachio sauce. **v** £6.50

Iced Cinnamon Parfait. Spiced gingerbread. Lemon puree.

v **gf** £6.25

Griottine Cherry & Almond Clafoutis. Coffee ice cream. (10 mins cooking time) **v** £6.25

Duck Egg Custard Tart. Pear puree. Honeycomb. **v** £6.50

Rice Pudding Mousse. Crispy milk skin. Compressed apple. **gf** £6

Selection of Lake District ice creams & sorbets. **v** **gf** £5

Mini sweet treats £3.95

- Beetroot Nougat
- White Chocolate & Pistachio Truffle
- Passionfruit Doughnut

CHEESE

Specially selected cheeses from the local area with More? Treacle bread, biscuits and Westmorland chutney

Choose 3 cheeses £8.50 • Try all 6 cheeses £15

CROFTON **v**

A soft, rich cheese from Thornby Moor near Carlisle, made using both cows and goat's milk.

BOWLAND **p** **v**

A creamy Lancashire cheese mixed with apple, sultana & cinnamon.

CROOK BLUE **p** **v**

A creamy blue from Dewlay's near Preston. It has a great blue kick!

p Pasteurised **v** Vegetarian **gf** Gluten free

BRANT FELL RESERVE **p** **v**

Traditional Lancashire with a classic buttery texture yet a strong well rounded flavour.

KIDDERTON ASH GOAT'S **p** **v**

Delicate and creamy, its sprinkled with ash prior to maturing.

GARSTANG WHITE **p** **v**

Buttery and smooth, it is made with creamy rich Jersey milk then mould ripened like brie.

DRINKS

FINEST RESERVE ORGANIC PORT

50ml **£3.50**

HEAVEN ON EARTH MUSCAT D'ALEXANDRIE

75ml **£5.25** 125ml **£7.50**

BOUSQUET FORTIFIED MALBEC

75ml **£5.50** 125ml **£7.75**

LIQUEUR COFFEE

£4.95