



## EVENING MENU

~ 2018~

### STARTERS

**Mezze Platter (Vegan)** .....£6.00

Olives, peppadew peppers, sun blushed tomatoes, hummus and olive and red pepper tapenade, served with homemade sourdough bread.

**Grilled Asparagus Wrapped In Parma Ham & Mozzarella**.....£6.50

Served with salad and basil dressing.

**Fish Cake of The Day**.....£6.50

Served with garlic mayo, capers and salad.

**Ham Hock Terrine**..... £7.50

Served with apple puree, caramelized apple and salad.

**Corn Fed Poussin**.....£8.50

Pan fried breast and confit leg served with creamy cabbage, a bacon tartlet and red wine jus.

**Scallops And Honey Glazed Pork Belly**.....£9.50

Seared king scallops and pork belly, served with a carrot & apple puree.

### MAIN COURSES

**Toscana Pizza (Vegetarian)**.....£11.00

Goat cheese, peppadew peppers, pine nuts and caramelized onions.

**Cumbrian Pizza**.....£12.50

Bacon, Cumberland Sausage, black pudding, fried Potato and egg.

**Blue & Moo Pizza**.....£13.00

Steak strips, blue cheese and caramelized onions.

**Puy Lentil Rissole (Vegan)**.....£12.50  
Garlic & cumin flavored puy lentil rissole, served with crushed new potatoes, greens and tomato sauce.

**Special Pasta**.....£14.50  
Tagliatelle pasta, served with steak strips, bacon and mushroom, in a creamy red wine sauce.

**Duck (GF)**.....£16.50  
Pan fried supreme, served with dauphinoise potato, creamy savoy cabbage & bacon, squash puree, veg and Jus.

**Fish Of The Day**  
Please ask for tonight's fish and price.

**Rump of Lamb**.....£18.50  
Served with dauphinoise potato, haggis, carrot puree, vegetables and jus.

**Bistro Rump Steak (GF)**.....£19.50  
A special cut of the inner muscle of the rump, which is very tender and not fatty. Served with hand cut chips, grilled tomato, mushroom and Café de Paris Butter.

**Peppercorn And Brandy Sauce- £2.50, Blue Cheese Sauce - £2.50**

**Fillet Steak Rossini (GF options available)**.....£26.50  
Grilled fillet of Cumbrian beef, topped with our homemade liver pate and served with garlic & thyme mashed potato, vegetables and jus.

## SIDE ORDERS

Marinated Olives.....£3.50  
Home Made Bread.....£3.50  
Portion Of Chips.....£3.50  
Two Fried Eggs.....£3.50  
Green Salad.....£3.50

## DESSERTS

**Sticky Toffee Pudding.....£6.50**

Served with butterscotch sauce, honeycomb, date puree and double jersey ice cream.

**White Chocolate & Caramel Cheesecake.....£6.50**

Served with warm butterscotch and double jersey ice cream.

**Lemon Posset Served with Cinnamon Curls.....£6.00**

**Brown Brothers Late Harvest, AUSTRALIA**  
**£5.25/-125 ml or £15.95/- Bottle**

**English Lakes Ice Creams.....3 Scoops £4.95 | 2 Scoops £3.85 | 1 Scoop £1.95**

Choose from Double Jersey, Chocolate and Strawberry

**Sorbet.....3 Scoops £4.95 | 2 Scoops £3.85 | 1 Scoop £1.95**

Choose from Orange, Rhubarb or Lemon.

**Cheese Platter.....£9.50**

A selection of 5 English cheeses including, Kidderton Ash (Goats), Tovey (Ewe), Kendal Creamy, Westmorland Smoked Cheddar and Black Sticks Blue. Served with celery, grapes, biscuit, chutney and quince.

**Taylor's 10 Year Tawny Port- £4.50**

## COFFEE & TEA

**Ceylon Blend Tea ... .....£1.80**

**Speciality Fruit & Herbal Tea.....£1.80**

Choose from, Earl Grey, Darjeeling, Peppermint, Lemon & Ginger, Assam, Green Tea, Camomile, Elderflower or Decaffeinated Tea. Most of our teas are either fair trade or organic.

Regular Coffee.....	£2.00
Decaf Coffee.....	£2.00
Cappuccino.....	£2.50
Latte.....	£2.50
Espresso.....	£1.30
Double Espresso.....	£1.60
Hot Chocolate.....	£2.50
Hot Chocolate with Cream.....	£2.75
Mocha.....	£2.75
Liqueur Coffee.....	£6.50

**PLEASE NOTE: IF YOU WISH TO SETTLE THE BILL USING AMERICAN EXPRESS OR ANY CORPORATE / BUSINESS CREDIT CARD WE WOULD ADD 2.5% SURCHARGE TO THE BILL.**