

Christmas Menu 2020

STARTERS

Aubergine Stacks (Vegetarian, Vegan) £6.50

Grilled Aubergine And Tomato Served With Salad, Tahini, Lemon And Garlic Dressing

Twice Baked Goat Cheese And Chive Souffle (Vegetarian) £7.50

With Poached Pear, Rocket Salad And Walnut

Smoked Haddock And Sweet Corn Chowder (Gluten Free Option Available) £7.50

Curried Smoked Haddock And Sweet Corn Chowder , Basil Oil , HomeMade Bread

Braised Pig Cheeks (Gluten Free Option Available) £7.50

Grilled Haggis, Creamy Savoy Cabbage And Pancetta, Whiskey Cream Sauce

Wood Pigeon (Gluten Free Option Available) £7.50

Grilled Wood Pigeon, Local Black Pudding, Caramalised Onion Jus

MAIN COURSES

Lentil Rissole (Vegetarian, Vegan) £14.50

Puy Lentil Rissole Served with Crushed Potato, Greens and Spicy Tomato Sauce

Mushroom and Hazelnut Roast (Contains Nuts, Vegetarian, Gluten Free, Vegan) £15.50

Roast Potatoes, Green Vegetables, Honey Roast Parsnips And Carrots, Braised Red Cabbage, Cranberry Sauce, Red Wine, Port and Onion Gravy

Indian Vegetarian Thali (Contains Nuts, Vegan, Gluten Free Option Available) £18.50

Cauliflower, Mix Peppers And Chickpea Curry, Aubergine Fry, Dal Tadka, Steamed Basmati Rice, Onion Bhaji, Home Made Chappathi , Pickle, Papad

Grilled Loin Of Hake (Gluten Free) £18.50

Grilled Tiger Prawns ,Crushed Potatoes, Green Vegetables, Caviar And Herbs Veloute

Roast Cumbrian Turkey £18.50

Pigs In Blanket, Cumberland Sausage, Sage And Onion Stuffing, Festive Vegetables, Roast Potatoes And Cranberry Sauce

Indian Non Vegetarian Thali (Contains Nuts, Gluten Free Option Available) £18.50

Butter Chicken ,Kerala Lamb Fry, Dal Tadka, Steamed Basmati Rice, Onion Bhaji, Home Made Chappathi , Pickle, Papad

Bistro Rump Steak (Gluten Free) £19.50

8 Oz Local Bistro Rump Steak , Hand Cut Chips, Tomato, Mushroom And Salad

Peppercorn Sauce £2.50 OR Blue Cheese Sauce £2.50

Kerala Spiced Lamb (Gluten Free Option Available) £25.95

Roast Rack Of Lamb Marinated In Black Pepper, Cardamom And Fennel Served Pink With Spicy Lamb Shoulder Mince Tartlet, Squash Puree, Fennel And Coconut Braised Cabbage, Crispy Jaggery And Tamrind Potatoes

Fillet Of Beef Rossini (Gluten Free) £27.50

8Oz Fillet Steak Cooked Medium Rare Served With Chicken Liver Parfait, Asparagus, Greens, Squash Puree, Truffle Mash Potato And Jus

DESSERTS

Christmas Pudding (Gluten Free Option Available) £6.50

Rum Butter And Brandy Sauce

Sticky Toffee Pudding (Gluten Free And Vegan Option Available) £6.50

Butterscotch Sauce, Honeycomb, Date Puree, Double Jersey Ice Cream

Warm Gulab Jamun (Indian Dessert) £6.50

3 Pieces Of Soft Delicious Berry Sized Balls Made Of Milk Solids, Flour, Soaked In Sugar Syrup & Cardamom Served with Double Jersey Icecream

Warm Chocolate Brownie (Gluten Free And Vegan Option Available) £6.50

Served With Berry Compote And Chocolate Ice Cream

Cheese Platter £9.50

5 English Cheeses With Celery, Grapes, Biscuits, Chutney , Quince

Kidderton Ash, Tovey, Kendal Creamy, Westmorland Smoked Cheddar And Black Sticks Blue

Food Intolerances, Allergies And Dietary Requirements:

Before Ordering Your Food And Drink, Please Speak To A Member Of Our Team For Information About Ingredients. While We Do Our Best To Accommodate All Food Intolerances And Allergies We Are Unable To Guarantee Our Dishes Are Completely Allergen Free.