

# Dinner Menu

Served between 5pm - 8.00pm, Monday - Saturday

## Starters ~ £5.95

Vegetable Soup served with warm crusty bread (V, GF)

Creamy Garlic Mushrooms with homemade bread (V, GF)

Classic Italian Bruschetta on garlic bread (V, GF)

Fells Scotch Egg with a fruity brown sauce and dressed leaves

Prawn & Crayfish Cocktail with Marie rose sauce and buttered brown bread (GF) - **£2.00 supplement applies**

## Main Courses ~ £10.95

Braised Featherblade of Beef with crushed roasted baby potatoes, seasonal vegetables and a port jus (GF)

Homemade Steak & Ale Pie with hand-cut fried potatoes, carrots, savoy cabbage, peas and bacon snippets

Pan Seared Fillet of Salmon with vegetable risotto (GF)

Traditional Fish & Chips with hand-cut fried potatoes, tartare sauce and mushy peas (GF)

Al Dente Tagliatelle Pasta in a rich creamy tomato sauce with mushroom and sun blushed tomato and topped with parmesan shavings (V)

French Farmhouse Pie (pulled pork topped with mashed potatoes), served with vegetables

Sirloin Steak with hand-cut fried potatoes, grilled tomato, coleslaw and onion rings (GF) - **£7.00 supplement applies**

*Choose your sauce - Peppercorn | Red Wine | Dianne - £2.00 supplement applies*

## Desserts ~ £5.00

Rich Chocolate and Almond Tart with Chantilly cream and fruits

Biscoff Cheesecake

Sticky Toffee Pudding, vanilla ice cream and butterscotch sauce

Selection of Ice Cream (GF), ask your server for today's choices

A selection of Cumbria Cheese served with biscuits, grapes, celery, apple & damson chutney (GF) - **£3.00 supplement applies**

## Tea/Coffee £2.50

(V) Vegetarian | (GF) dish can be adapted to suit a gluten free diet  
Please ask your server regarding allergens or dietary requirements