

# Dinner Menu

served 5.00pm - 8.30pm Monday - Saturday

## Starters ~ £5.00

Soup of the Day with warm crusty bread (V) (GF)

Scotch Egg with fruity brown sauce & dressed young shoots

Tomato & Buffalo Mozzarella Salad with homemade pesto (V) (GF)

Garlic Chilli King Prawns served on toast (*£5 supplement applies*) (GF)

Sautéed Mushrooms on brioche with poached egg and hollandaise sauce (V) (GF)

## Main Courses ~ £10.00

Homemade Steak & Ale Pie with hand cut chips, carrots,  
savoy cabbage, peas & bacon snippets

Pan Seared Salmon with crushed new potatoes and a creamy prawn sauce (GF)

Roasted Skin-on Chicken Supreme with roast potatoes, vegetables & a rich jus (GF)

Traditional Fish & Chips with tartare sauce & mushy peas (GF)

Sirloin Steak with hand cut chips, grilled tomato, coleslaw  
& onion rings (GF) (*£7 supplement applies*)

served with a sauce of your choice - Peppercorn |  
Red Wine | Dianne (*£2 supplement applies*)

Whitby Scampi with chips, tartare sauce & salad

Teriyaki Noodles with Vegetables (V)

## Desserts ~ £5.00

Sticky Toffee Pudding with vanilla ice cream

Chocolate Brownie with chocolate sauce, Chantilly cream & a berry compote

Passion Fruit & Champagne Cheesecake topped with Italian meringue (GF)

Selection of Ice Cream (GF), choose from

Thunder & Lightning | Plum & Damson | Vanilla | Double Chocolate |  
Crushed Strawberries | Lemon & Lime Sorbet | Passion Fruit Sorbet

Selection of Cumbrian Cheese served with biscuits, grapes, celery,  
apple & damson chutney (*£3 supplement applies*) (GF)

Tea or Coffee ~ £2.50

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