

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 and dressed young shoots

Caesar Salad, romaine lettuce, croutons, Caesar dressing and parmesan shavings (V, GF)

Prawn & Crayfish Cocktail bound in a Marie rose sauce, served on a bed of iceberg lettuce, with buttered brown bread (GF) (*£3 supplement applies*)

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

Main Courses ~ £10.00

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

Pan Fried Sea Bass Fillets with homemade croquettes, julienne of vegetables and hollandaise sauce (GF)

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

Pan Fried Skin-on Chicken Pepperonata, tagliatelle bound in a rich tomato sauce, peppers, olives and red onion

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

Sirloin Steak with hand cut fried potatoes, grilled tomato, coleslaw and onion rings (GF) (*£7 supplement applies*)

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

Seafood Tagliatelle bound in a white wine cream sauce

Teriyaki Noodles, served with Vegetables (V) | Chicken | Beef

Butternut Squash Wellington with hand cut fried potatoes, julienne of vegetables and a vegetable jus (V)

Desserts ~ £5.00

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Chocolate Brownie with chocolate sauce and vanilla ice cream (GF)

Baileys Cheesecake served with a coffee cream (GF)

Selection of Ice Cream (GF)

Please ask your server for today's choices

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

Tea or Coffee with Mints ~ £2.50

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