

Sample Menu- subject to seasonal changes

Starters

Home made soup with locally made Artisan bread	£5.25
Chicken liver paté served with spiced tomato chutney	£7.00
Home made salmon and cod fishcakes with a dill and white wine cream sauce	£7.50
Warm goat's cheese served with sun blushed tomatoes and pesto dressing	£6.95
Hummus dip with olives and crusty sourdough bloomer	£6.95
Deep fried salt and pepper calamari served with lemon and cracked black pepper mayonnaise and leaf salad	£7.50
Tomato and buffalo mozzarella salad with pesto dressing	£7.50

Mains

Beer battered fresh haddock served with chunky chips, minted mushy peas and homemade tartar sauce	£13.95
Fisherman's platter: smoked salmon, north Atlantic prawns, smoked mackerel, soused herrings, Marie-Rose sauce, salad and artisan bread	£15.95
Butcher's Board: home roast ham, chicken liver pâté, black pudding scotch egg, pork pie, chutney and pickles served with artisan bread	£13.95
Three Shires burger of the day served with coleslaw, salad, onion rings and chunky chips	£13.95
10oz Lakeland rib-eye steak served with dauphinoise potatoes, sauté crevettes in garlic butter and house salad	£21.95
Seared fillet of sea bass served with Jersey Royal potatoes, spring vegetables and a Thai butter	£15.95
Cumberland lamb rump with garlic potato gratin, spring vegetables and salsa Verdi	£16.95
Sweet potato, chickpea and spinach curry served with rice, naan bread and mango chutney	£13.95
Penne pasta with homemade tomato and basil sauce topped with olives, rocket and parmesan	£12.95

Extras:

Sweet potato fries £3.95	Chunky chips £3.95
Onion rings £3.75	Seasonal Vegetables £3.75

*Allergen information available- please ask when ordering your meal.
We cannot guarantee against cross contamination for people with severe allergies due to the size of our kitchen.*

