

BRASSERIE ◻ 31

SERVED 5PM – 9PM

STARTERS

SOUP OF THE DAY (VG) £7.50

Freshly baked bread & local salted butter (GF on request)

SOY & SAKE HOME CURED SCOTTISH SALMON £12

Pickled golden beetroot & mooli, wasabi crème fraiche with Tobiko

CRISPY PORK CHEEK £10.50

Slow braised Iberian pork cheek in a crispy pork scratching crumb, spiced apple compote, parsnip espuma, crushed hazelnuts

SMOKED HADDOCK SCOTCH EGG £11

Curried leek fondue, charred parmesan crunch

WARM HERITAGE BEETROOT SALAD (VG) £9.50

Roasted mixed beets, grilled vegan halloumi, crispy kale, pumpkin & orange dressing

GOAT'S CHEESE SEMI FREDDO (V) £11

Thornby Moor Dairy goat's cheese, carrot cake, pickled carrot, golden raisins, caramelised fig

DUCK & CHICKEN LIVER CRÈME BRÛLÉE £12

Winter orange compote, pistachio, warm brioche soldiers

FRESH MARKET VEGETABLE TEMPURA (VG) £9.50

King oyster mushroom, baby sweetcorn, red pepper, broccoli & courgette deep-fried in a light tempura batter & served with a soy, ginger & sesame dipping sauce

(V) Vegetarian (VG) Vegan (GF) Gluten-free

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients

MAINS

CUMBRIAN FELL-BRED LAMB RUMP £28.50

Goat's cheese crust, pressed chorizo Pomme Anna, cauliflower, balsamic shallots, candied fruits jus

CUMBRIAN SHORT-HORN BEEF FILLET & SLOW BRAISED CHEEK £32

Crispy bubble & squeak, grilled king oyster mushroom, stem broccoli, braising juices

GOOSENARGH DUCK £27

Honey & 5-spice glazed breast, duck leg spring roll, mini sweet potato fondants, sesame pak choi, ginger carrot

CLASSIC BOUILLABAISSSE £24.50

Shellfish broth with potatoes, smoked haddock, cod loin, whole king prawn & queenie scallop, served with toasted sourdough & red pepper rouille

PAN-FRIED FILLET OF SEABASS £24

Char-grilled Mediterranean vegetables, paprika potatoes, sun blushed tomato dressing

HOMITY PIE (VG) £19.50

Filo pastry pie with potatoes, cheese & leek filling, topped with melted cheese & herb crumb, served with Jerusalem artichoke & celeriac velouté & wild mushrooms

MOUSSAKA (VG) £19

Layers of sliced aubergine & potatoes, tomato lentil ragout, topped with roasted garlic white sauce & grilled cheese, grilled stem broccoli

HOMEMADE BEEF BOURGUIGNON STEAMED SUET PUDDING £21

Slow braised local beef cooked in red wine, smoky pancetta, chestnut mushrooms & baby onions, served with proper triple cooked chips, market vegetables & red wine gravy

SKIDDAW BURGER £19.50

28 day-aged Lakeland beef, Emmental cheese, red onion jam, gem lettuce, sliced tomato, gherkin & our burger sauce served in a ciabatta roll, home "slaw" & skinny fries

FISH & CHIPS £19

Sustainable Atlantic haddock in a Wainwright ale batter, triple cooked chips, minted mushy peas, homemade tartar sauce & a lemon wedge

ATLANTIC FISH PIE £19

Smoked haddock, cod, salmon & prawns in a lobster jus white sauce, creamy mash potato topping & buttered market vegetables

SIDES

£4.50 EACH or 3 FOR £12

SKINNY FRIES (V)

PROPER BEEF-DRIPPING HAND-CUT CHIPS

FRIED PADRON PEPPERS (VG)

CHAR-GRILLED MEDITERRANEAN VEGETABLES (VG)

SEASONAL GREENS (VG)

WILTED WINTER GREENS, WALNUTS, PARMESAN, HONEY & BALSAMIC (VG)

KALE & SPINACH SALAD, TOASTED HAZELNUTS, FRESH APPLE, VINAIGRETTE (VG)

DESSERT

GREEN APPLE & BLACKBERRIES £9.50

Granny Smith mousse, blackberry centre, crisp cocoa butter shell, biscotti biscuit, blackberry coulis

CARAMELISED FIG UPSIDE DOWN CAKE (VG) £9

Fresh figs baked in a moist spiced sponge, almond custard, caramel ice cream

DARK CHOCOLATE PRALINE £9

Crunchy peanut base, rich dark chocolate truffle centre, white chocolate glaze, spiced red wine sorbet, dark chocolate crisp

ORANGE & MADAGASCAN VANILLA CRÈME BRÛLÉE £10

Pistachio ice cream

FRIED CHOCOLATE CHURROS (VG) £9

Deep-fried donut loops tossed in cinnamon sugar, warm dark chocolate dip

ORIGINAL RECIPE STICKY TOFFEE PUDDING £9.50

Warm toffee sauce & Bourbon vanilla ice cream

THREE HILLS GELATO SELECTION

3 SCOOPS FOR £7.50 OR £3 EACH

100% natural & Cumbrian made gelato

Your server will reveal today's flavours on request

