

Mains

DUCK (GF): confit duck leg, white bean, pancetta, morteau sausage & Winter vegetable cassoulet £25

PLAICE (GF): pan roasted plaice, lightly smoked crushed potatoes, spinach, sea vegetables, bouillabaisse sauce £28

VENISON: individual venison wellington, fondant potato, beetroot textures, cavolo nero, blackberry vinegar, Winter berry jus £33
please note this dish is cooked medium-rare, fresh to order and will be a minimum 20 minute wait

TRIO OF PORK: confit pork belly, glazed pig's cheeks, crispy black pudding, celeriac, apple, creamed potato, onion textures, grain mustard jus £30

RISOTTO (V, GF): risotto of chestnut, truffle & celeriac, fried mushrooms, crispy kale £20

COD (GF): pan fried cod loin, spiced mussel broth, turmeric potatoes, coriander, lotus root £30

POLENTA (VG): chilli, rosemary & garlic polenta, red pepper, smoked egg plant, salsa verde £20

CHICKEN: ballotine of local chicken & haggis, confit potatoes, creamed wild mushroom, leeks & smoked pancetta, crispy onion, chicken jus £23

HADDOCK: real ale battered responsibly sourced haddock, chunky chips, mushy peas, tartar sauce, lemon wedge £17

Grill & Classics

FILLET (GF): 7oz 28-day dry aged fillet steak, green peppercorn sauce, thyme & garlic grilled tomato & mushroom, skinny fries £34

FLAT IRON: 10oz 28-day dry aged flat iron steak, green peppercorn sauce, Caesar salad, skinny fries £29

WAGYU BURGER: 8oz Wagyu beef burger, smoked cheddar, honey grilled back bacon, damson chutney, lettuce, beef tomato, gherkins, onion rings, crystal beer bun, skinny fries £23

FALAFEL & TAHINI BURGER (VG): plant-based falafels, smoked vegan cheese, chickpea, cumin, lettuce, beef tomatoes, gherkin, crystal beer bun, cilantro sauce, skinny fries £21

Carving Trolley

ROAST OF THE DAY:

traditional roast dinner with all the trimmings, Yorkshire puddings £25

Our roast changes daily from a selection of beef sirloin, pork loin, turkey, leg of lamb & glazed gammon

Please ask your server for more details

(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.

Starters

HADDOCK: smoked haddock & crab cake, soft parsley & lemon filling, tartare sauce £10

SCALLOPS (GF): pan fried scallops, celeriac puree, crispy pork belly, sea vegetables, seaweed butter £15

CHICKEN: confit coronation chicken croquette, curried mayonnaise, toasted almonds, mango chutney, coriander £11

GAME: Lake District game mosaic, duck liver parfait, pain d'épice, cherry textures, sorrel £11
please note this dish may contain shot

SOUFFLÉ (V): twice baked aged cheese soufflé, gratinated Darling Howe cheese, ploughman's pickle £11

KFP: kentucky fried partridge, roasted garlic & truffle emulsion, pickled red cabbage £11
please note this dish may contain shot

PEAR (VG): thyme poached pear, beetroot, chestnut, truffle £9

SOUP (V): bread & local salted butter £8

Desserts

APPLE: apple & cinnamon tarte tatin, caramelised orchard apple, calvados, molasses sugar, vanilla, whipped cream, lemon balm £10
please note this dish is cooked fresh to order will be 15 minute wait

CHESTNUT (GF): Borrowdale Mont Blanc, chestnut ganache, meringue, milk chocolate mousse, candied chestnuts, milk ice cream £10

LEMON: Amalfi lemon meringue tart, crème fraiche, fennel pollen, lemon balm, lemon sorbet £10

PEAR (VG): pear & sticky ginger steamed pudding, sticky ginger sauce, custard £10

DATE: warm sticky toffee pudding, toffee sauce, clotted cream ice cream £9

CHOCOLATE: triple chocolate brownie, white chocolate mousse, salt caramel, crystallised pecans, candied & charred orange £10

EGG (GF): duck egg set English custard, nutmeg, honeycomb, toffee, apple, red sorrel £10

CHEESE: choice of 3, served with sourdough biscuits, celery, grapes, Wild & Fruitful Keswick ale chutney £12

Sides

£5 each or 3 for £13

GASTRO CHIPS: Himalayan pink salt £5

SKINNY FRIES: truffle & parmesan mayonnaise £5

CHARLOTTE NEW POTATOES: parsley butter £5

TENDERSTEM BROCCOLI: garlic butter, almonds £5

PETIS POIS À LA FRANÇAISE: gratin £5

SEASONAL VEGETABLES £5

Cheese Board

CHEESE: Choice of 3, served with sourdough biscuits, celery, grapes, Wild & Fruitful Keswick Ale chutney £12

Crook Blue, a creamy blue buttery cheese

Thornby Moor Dairy Tovey, a semi-soft goat's cheese

Torpenhow Dairy Park House Organic Oak Smoked Cheddar

Thornby Moor Dairy Blue Whinnow, delicately flavoured, firm bodied blue cheese