



A La Carte

Evening Dinner Menu

Please inform our team of any allergies or dietary requirements you may have and we will be happy to help.

Please Note that a 10% service charge is added, this is discretionary and can be removed on request

Dinner Menu

To Start

Soup of the Day (V) £7.95

Served with a bread roll and butter.

Chicken, Sage and Apricot Terrine £8.80

Mushroom, pickled walnuts, baked crostini, micro salad

Duck and Damson Faggot £8.80

Damson ketchup pickled red cabbage, red wine jus.

Feta Salad (V) £8.90

Feta cheese, cucumber, olive, rocket, tomato and red onion

Cartmell Valley Smoked Salmon and Citrus Cream Cheese Cannelloni £9.75

Passion fruit, charcoal tuile, lemon Gel and micro salad

Braised Leek and Nori Seaweed Terrine (Ve) £8.75

Pickled onion's petals, wasabi mayonnaise, onion broth

Quail Two Ways £9.00

Pan fried breast and confit leg, sauerkraut, spiced pineapple,
black garlic



For Mains

Pan Roasted Pork Cutlet £21.95

Creamy mashed potato, seasonal vegetables, whole grain mustard sauce.

Pan Fried Chicken Breast £19.50

Fondant potato, savoy cabbage,
Romanesco sauce.

Cartmell Valley Venison Saddle £35.00

Game sausage, savoury granola, kale, potato pave,
blackberries and red wine jus.

Pan Fried Cod Fillet £23.50

Seasonal green, potato and cannellini bean stew

Pan Seared Salmon Fillet £27.95

Kale, Morecambe Bay shrimp, Parisian potato, smoked pancetta, samphire

Oven Roasted Cous Cous Cake of Feta, Red Onion and Pinenut (v) £19.95

Spiced roasted peppers, kale, olive tapenade, toasted sunflower seeds.

Pan Roasted King Oyster Mushrooms (Ve) £16.50

Tender stem, roasted beetroot, yakitori glaze, polenta

Please inform us of any dietary requirements

Dinner Inclusive Guests includes £35 per person towards your evening meal.



To Finish

Almond Milk Blancmange (ve) £ 7.50

Raspberry sorbet and raspberry gel.

Baked New York Style Cheesecake £7.75

Poached plums and plum and damson sorbet.

Chilled Coconut Rice Pudding (Ve) £7.50

Caramelised pineapple and passion fruit and mango sorbet

Homemade Sticky Toffee Pudding £8.50

Toffee sauce, vanilla ice cream

Apple and Blackberry Mousse £8.95

Served with brambles compete and apple sorbet.

Rich Chocolate Orange Pave £9.75

Orange marmalade ice cream and bitter orange sauce

Trio of Local Cheeses £9.95 Five Cheese £12.95

Served with Hawkshead Chutney, Pete's Yards Crackers, Grapes, celery.
(GF on request)

Trio of Lakeland Ice Creams or Sorbet £7.95

(Vegan sorbets and ice cream available)

Vanilla, Chocolate and Strawberry ice cream

Lemon, Raspberry and Passionfruit and Pineapple sorbets



Tea, Coffee and Petit Fours £5.95

Petit fours £2.50

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