

Starters

Tapas Dishes £4.95 each.

- Spanish Chorizo, Red Wine and Rosemary V/gf
- Smoked Salmon, Dill Creme Fraiche on toasted bruschetta
- Spanish Pitted Olives - V/gf
- Spanish Mushrooms V/gf
- Halloumi Sticks - V
- Crispy Squid with Lemon, Garlic and Saffron Mayonnaise
- Spanish Style Fried Patatas Bravas. - V
- Chicken Goujons with a choice of dip

Tapas Sharing Platters

- For 2 People (Select any 4 - £15.95)
- For 3 People (Select any 6 for £19.95)
- For 4 People (All 8 for £25.95)

Seasonal Soup with Ciabatta & Whipped Butter– Ve/gfo
£6.95

Pan Fried King Prawns with Chorizo, Buttered Samphire & Aioli - Gf
£11.50

£3.00 Supplement applies for our Dinner inclusive guests.

Shallow Fried Brie with Cucumber & Mango Salsa -
£9.95

Risotto on a bed of rocket with Poached Plum & Sliced apple (Parmesan Crisp)-Gf
£8.95

Buffalo Mozzarella, Heritage Tomatoes, Sliced Cantaloupe & Honeydew Melon -Gf
£8.95

(V) Vegetarian Dishes. (Ve) Vegan Dishes. (gf) Gluten Free Dishes. (gfo) Gluten Free Option Available
*Our Dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements.
Please inform our Restaurant Staff if you wish to see our Allergen Menu. Due to preparation or cooking method,
it is not possible to guarantee total segregation of any allergens.*

Main Courses

Pan Fried Duck Breast- Gf **£26.95**

Served with Boulangere Potatoes, Glazed Carrots, Caramel Shallot & Redcurrent Jus
Cooked to your liking - £6.00 Supplement applies for our Dinner inclusive guests.

Cumbrian Fillet (8oz) – Gf **£32.00**

Locally Sourced Salt Aged Beef, Cherry Vine Tomatoes,
Garlic Mushrooms, Triple Cooked Chips, Dressed Mixed-Leaf Salad.
Cooked to your liking - £11.00 Supplement applies for our Dinner inclusive guests.

Cumbrian Sirloin (10oz) – Gf **£29.95**

Locally sourced Salt Aged Beef, Cherry Vine Tomatoes,
Garlic Mushrooms, Triple Cooked Chips, Dressed Mixed-Leaf Salad.
Cooked to your liking - £9.00 Supplement applies for our Dinner inclusive guests.

Chimichurri Glazed Roast Chicken Breast-Gf- **£22.00**

Served with Creamed Mash, Buttered Greens, Mushroom & Brandy Sauce

Grilled Cod- Gf **£23.00**

Served with Rosemary Crushed mid potatoes, Grilled Tender stem Broccoli, Charred Lemon with a Provencal Sauce
- £5.00 Supplement applies for our Dinner inclusive guests.

Classic Burger – Gfo **£17.95**

Choice of Double Smash Beef Patty, Crispy Chicken

Streaky Bacon, Lettuce, Tomato, Gherkins, Monterey Jack Cheese, Triple Cooked Chips or French fries, choice of sauce.

Deep Fried Haddock – Gfo **£16.95**

Ale Batter, Triple Cooked Chips, Mushy Peas,
Homemade Tartare Sauce & Lemon.

Cream Pasta- **£17.00**

Choice Of Mushroom, Chicken, or King Prawn

Confit Cherry Tomatoes & Parmesan

£3.00 Supplement applies to our Dinner Inclusive Guests for Prawns

Risotto- Gf -**£17.00**

Choice Of Mushroom, Chicken, or King Prawn

Pan Fried with Garlic Oil & Chilli

£3.00 Supplement applies to our Dinner Inclusive Guests for Prawns

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Vegan & Vegetarian

Crispy Coated Halloumi Burger – V/Gfo **£16.95**

Monterey Jack Cheese, Lettuce, Tomato, Triple Cooked Chips or French Fries, choice of Sauce.

Falafel & Spinach Burger – V-Gfo **£16.00**

Gem Lettuce, Tomato, Vegan Cheese, Triple Cooked Chips or French Fries, choice of Sauce.

Cream Pasta - Gfo **£17.00**

Mushroom

Confit Cherry Tomatoes & Parmesan

Risotto - V/Gfo **£17.00**

Mushroom

Pan Fried with Garlic Oil & Chilli

Salads

Goats Cheese Salad

Starter Portion £8.95/Full Portion £16.50

Autumn Salad

Served with Sliced Apple, Mixed Nuts, Pomegranate Croutons, Maple Vinaigrette

Add Feta Cheese for £2.00

Starter Portion £8.95/Full Portion £16.50

Side Dishes

£4.50

Ciabatta, Olive Oil & Balsamic Dip

Mixed Leaf Salad, Vinaigrette & Croûtons

Beer Battered Onion Rings

Seasonal Vegetables

Garlic & Herb Ciabatta

Triple Cooked Chips

Salt & Pepper Chips or Fries (**Additional £1.50**)

Olives

French Fries

Sauces

£3.50

Red wine & Rosemary

Stilton & Port

Green Peppercorn & Brandy

Burger Sauces (no extra charge)

Mayonnaise

Ketchup

BBQ

Burger Sauce

Burger Relish

Sweet Chilli

Mustard

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Desserts

Honeycomb Cheesecake with Salted Caramel Sauce & Vanilla Ice Cream. - V

£8.00

Warm Sticky Date Pudding with Toffee Sauce, Caramel Crunch Ice-cream topped with caramelised Biscuit Crumb - V

£6.95

Apple & Plum Crumble with Anglaise Sauce & Vanilla Ice Cream V

£8.00

Glazed Lemon Tart with Autumn Berries served with Raspberry, Sorrel & Sorbet V

£8.00

Warm Double Chocolate Brownie, with Chocolate Sauce & Caramel Ice Cream V

£8.00

Artisan Cheese Selection Plate with Apple & Tamarind Chutney, Celery, Grapes & Biscuits.
Cumbrian Mature Cheddar, Goats Cheese, Colston Basset Stilton & Smoked Applewood - V

£2.00 Supplement applies for our Dinner inclusive guests.

£11.95 for 1 person or £15.95 for 2 people.

A selection of the finest Ice Creams & Sorbets

£2.50 for 1 Scoop - £4.50 for 2 Scoops - £6 for 3 Scoops

Vanilla - Ve

Dark Chocolate - gf

Strawberry - gf

Caramel & Honeycomb - gf

Caramel & Pecan - gf

Salted Caramel - gf

Rum & Raisin -gf

Sorbet

Lemon - Ve

Raspberry - Ve

Passion Fruit & Mango - Ve

Blackcurrant - Ve

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