## TO START



Soup of the day mini loaf £4.75

Goats cheese 325Kcal grilled goats cheese, Hawkshead beetroot and horseradish chutney, balsamic glaze £6.50

Melon 309Kcal

Canteloupe and galia melon, The Lakes luxury lemon sorbet, passionfruit coulis £5.75

Fish cakes 355Kcal hake, salmon and haddock fishcakes, jalfrezi cream sauce, wilted spinach £6.85 Crisp breaded brie 675Kcal
Fried brie in a crispy panko crumb,
Hawkshead beetroot and horseradish chutney £6.75

Creamy garlic mushrooms 503Kcal melted Cheddar and mozzarella, sourdough bread, parsley f6 25

Salt and pepper squid 683Kcal coated squid chunks, sweet chilli dipping sauce £7

Stuffed pepper Ratatouille stuffed pepper topped with melted cheddar and mozzarella, balsamic glaze 373Kcal £6.25

## MAINS

Kenyan Curry our Sous Chef Patrick's recipe from his homeland: a warming curry of vegetables, served with rice and a poppadom

Vegetable £15 1233Kcal

Chicken £16.75 1398Kcal

8oz 28 day aged Aberdeen Angus sirloin steak 1626Kcal new potato, spinach & cheese gratin, mushrooms, onion rings & peppercorn sauce £24

Pork fillet

Lakeland pancetta wrapped pork fillet, wholegrain mustard mash, seasonal vegetables, roasting gravy £18

Creamy mushroom chicken 744Kcal A grilled chicken breast fillet in a creamy mushroom herb sauce, mash potato, seasonal vegetables £15.75

Cod loin 668Kcal

Pan seared cod loin fillet, hake, salmon and haddock croquette, spinach, seasonal vegetables, lemon and saffron cream sauce £17

Roasted butternut squash and crispy halloumi Salad 723Kcal roasted butternut squash, fried halloumi, mixed baby leaves, apple, cucumber, wholegrain mustard dressing £9.75 add chicken £3.25

Duck breast 1323Kcal

Grilled duck breast, sweet potato gratin, Hawkshead beetroot and horseradish relish, seasonal vegetables, gravy £19.75

Thai spiced burger 939Kcal
Aromatic spiced chickpea, sweetcorn and red pepper burger in a brioche bun with salad, served with chips, beer battered onion rings and sweet chilli sauce £14.50
add cheese £1.50

Tagliatelle ai funghi 927Kcal green pesto cream sauce with mushrooms, Italian cheese shavings £14.50 add chicken £3.25

Spiced cauliflower, lentil and spinach pie 1062Kcal mash potato, seasonal vegetables, red cabbage, gravy £15.50

Tuna steak 867Kcal Seared tuna steak, lime and ginger risotto, tomato and pepper salsa, cherry tomatoes, balsamic glaze

## TO FINISH



## Sticky Toffee Pudding 735Kcal The Lakes luxury vanilla ice cream £6.50

Forest berry mess 596Kcal Merinque with chantilly cream, strawberries, blackberries, raspberries, redcurrants and blackcurrants £6

Banana Split 499Kcal of the Lakes luxury ice creams, cream, chocolate sauce, and

with a scoop of each of the Neapolitan flavours of the Lakes luxury ice creams, cream, chocolate sauce, glacé cherries and a florentine wafer £6.85

Crème Brûlée 749Kcal Shortbread £6.00

The English Lakes Luxury ice creams £2 scoop:
death by chocolate 96Kcal
crushed strawberry 82Kcal
vanilla 89Kcal
plum and damson 82Kcal
thunder and lightning 99Kcal
Rum and raisin 90Kcal

Fruit platter a selection of fresh fruit, coulis and The Lakes luxury lemon sorbet £6.25

Great North cheese board

a generous selection of 5 artisan cheeses from Cumbria and the surrounding counties, Hawkshead Relish Company apple, date and damson chutney, celery, apple, grapes, mix of cheese crackers: £9.50 656Kcal

> Eden Valley Brie - Appleby Creamery, Appleby-in-Westmorland, Cumbria Blacksticks Blue - Wilsons Field Farm, Inglewhite, Lancashire Kidderton Ash goats cheese - Wilsons Field Farm, Inglewhite, Lancashire Wensleydale and cranberry - Wensleydale Creamery, North Yorkshire Brantfell reserve, Lancashire

> > Taylor's LBV Port £3.50

Dessert wine 50ml
Tardio Torrontes Santa Iulia 2021 £2.95

Espresso Martini Fresh espresso, The Lakes salted caramel vodka liqueur, Tia Maria £9.25

Pennington's Kendal mint cake liqueur 25ml served over ice £3.25