

Larger groups

Three Courses - £27.95pp

STARTERS

HOMEMADE SOUP OF THE DAY

Served with Freshly Baked Homemade Bread

PAN FRIED KING PRAWNS

In a Garlic, Chilli & Herb Butter (+ £3.50)

WESTMORLAND RAMEKIN

Button Mushrooms & Smoked Bacon in Garlic, Brandy & Cream. Topped with Smoked Cheese & finished under the Grill

SCOTTISH PHEASANT DUO

Our homemade Pheasant & Apricot Terrine with our homemade Pheasant & Orange Pate served with Tomato & Cumin Chutney, Mini Cornichons & Brioche Toasts

BRUSCHETTA TRIO

Duo of Sun-Blushed Tomato & Cherry Tomatoes with fresh Herbs, Roasted Mushroom & Blue Cheese & Sweet Roasted Red Pepper & Homemade Pesto

main course

LUXURY FISHERMAN'S PIE

Salmon, Haddock & Smoked Cod with King Prawns & Peas cooked in a rich White Wine Sauce & topped with a Crab & Smoked Cheese Mashed Potato & baked in the Oven. With a side of Greens (+2.50)

CUMBRIAN TASTING OF PORK

Braised Pork Belly, Glazed Pigs Cheek, Roast Cumberland Sausage & Black Pudding with Dauphinoise Potatoes & a Cider, Pork & Thyme Gravy . Finished with Crisp Crackling & Bacon Shard (+2.50)

LEEK & POTATO RISOTTO

With a Parmesan & Shallot Cream Sauce, Chargrilled Leek & a Leek Puree. Topped with Crispy Potatoes & a Parmesan Crisp

SLOWLY BRAISED BEEF FEATHERBLADE

Served with a Classic French Bourguignon Sauce of Red Wine, Bacon, Baby Onion & Mushroom served on a Creamy Mashed Potato with Roast Carrot & Tenderstem Broccoli

DUO OF CUMBRIAN CHICKEN

Oven Roasted Cumbrian Chicken Breast wrapped in Cumbrian Parma Ham with a Mini Chicken & Ham Pie. Served with Roasted Carrots, Charred Roast Leek & Pea Puree. Finished with a Chicken, Tarragon & White Wine Veloute

CUMBERLAND MACARONI CHEESE

Cumberland Farmhouse Cheddar Cheese with Locally made Cumberland Sausage & Bacon in a Rich Béchamel Sauce. Topped with a Parmesan & Herb Crumb & finished under the Grill - Vegetarian Option also available

and for
dessert...

OUR FAMOUS MELTING CHOCOLATE FONDANT

Melt in the middle Chocolate Fondant. With Salted Caramel Sauce,
Thunder & Lightning Ice Cream & a Dark Chocolate Crumb

** Please note this dessert can take 10-15 minutes in the oven **

(+£2.50)

ICE CREAM AFFOGATO

Vanilla Ice Cream served with a Shot of Espresso Coffee
perfect to pour over

STICKY TOFFEE PUDDING

Served warm with Butterscotch Sauce & Vanilla Ice Cream

CLASSIC VANILLA CREME BRULEE

Simply served with Homemade Shortbread