

BREAKFAST & LIGHTER LUNCH MENUS

BREAKFAST

£10.00

Fresh Pastries
Fresh Fruit Juices
Choice of Tea or Coffee

£15.00

Fresh Pastries
Bacon
Sausage
Eggs
Beans
Fresh Fruit Juices
Choice of Tea or Coffee

LUNCH

£10.00

Selection of Sandwiches or Baguettes
Choice of Pipers Crisps
Choice of Tea or Coffee

£14.00

Selection of Sandwiches & Baguettes
Choice of Pipers Crisps
Fresh Fruit
Homemade Cake
Choice of Tea or Coffee

£18.00

Selection of Sandwiches & Baguettes
Triple Cooked Chips
Salad
Homemade Cake
Fresh Fruit Juice
Choice of Tea or Coffee

PRIVATE DINING LUNCH MENU

3 Courses £25.00 per person

Pressed Ham Hock Terrine
beer pickled shallots, piccalilli, herb toast

Cream of Celeriac Soup (v)
celeriac puree, truffled croutons, pickled celeriac

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Lake District Farmers Minute Steak
watercress, French fries, peppercorn sauce

Market Fish
crushed potato, broccoli, tomato & caper butter

Butternut Pumpkin Risotto (v)
Stilton, crispy sage, toasted pumpkin seeds

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Blackberry Winter Fruit Cobbler
Blackberry ripple ice cream

Dark Chocolate Brownie
chocolate sauce, vanilla ice cream

Selection of Homemade Ice Cream & Sorbet

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Americano or Breakfast Tea

SIDES all £4 : Triple Cooked Chips, Spring Onion Mashed Potato, Braised Cabbage & Bacon

PRIVATE DINING & EVENT MENUS

MENU 1 £39.5

STARTERS

Chicken Liver & Foie Gras Parfait
grape chutney, toasted brioche

Salt Cured Duck Breast
charred celeriac, celeriac puree, hazelnut
dressing

Cream of Celeriac Soup (v)
celeriac puree, truffled croutons, pickled celeriac

MAINS

Chicken Schnitzel
confit cherry tomatoes, basil oil

Pan Roasted Pollock
wild mushroom barley, artichoke, tarragon, red
wine sauce

Courgette & Dukka Salad (v)
saffron & turmeric dressing, pistachios

DESSERTS

Hot Chocolate Fondant
vanilla ice cream

Banoffee Gateau
rum & raisin ice cream

Daily Selection of Homemade
Ice Cream & Sorbet

MENU 2 £45

STARTERS

Steak Tartare
confit egg yolk, rocket

Spicy Devonshire Crab Cake
cucumber & quinoa salsa

Burrata
pepper puree, dried peppers, rocket, basil oil (v)

MAINS

225g Cumbrian Rump Pavé Steak
béarnaise butter & crispy shallot crust

Seared Halibut
fennel & carrot escabeche, saffron cream sauce

Butternut Pumpkin Risotto
stilton, crispy sage, toasted pumpkin seeds(v)

DESSERTS

Blackberry Winter Fruit Cobbler
blackberry ripple ice cream

Milk Chocolate & Peanut Butter Mousse
crunchy peanut butter parfait, ganache,
peanut brittle

Daily Selection of Homemade
Ice Cream & Sorbet

SIDES ALL £4: Triple Cooked Chips • Spring Onion Mashed Potato
Braised Cabbage & Bacon • Rocket Salad, balsamic, parmesan • Green Beans, confit shallots

BRITISH CHEESES: In place of dessert, £3 supplement Additional Course £11

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £12

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney, biscuits

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

grape chutney, toasted brioche

Cured Salmon

soda bread

Whipped Feta

dried herbs, balsamic

WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

grape chutney, toasted brioche

Cured Salmon

soda bread

Whipped Feta

dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Fish Goujons

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Banoffee Gateau

Burnt Lemon Tarts

Mini Chocolate Brownie

SHARING MENU

Served family style in large sharing plates

£55 per person

STARTERS

Meat & Fish Sharing Board

cured meats, smoked salmon, mini crab cakes, duck,
salami, foie gras parfait, toast

MAINS

600g Cumbrian Chateaubriand

béarnaise & peppercorn sauce, triple cooked chips
and

Seasonal Market Fish

green beans, new potatoes

PUDDINGS

Blackberry Winter Fruit Cobbler

blackberry ripple ice cream

Sticky Fig & Toffee Pudding

vanilla creme fraiche

VEGETARIAN OPTIONS

Vegetarian options are available upon request

– prices may vary & portions will be served individually
rather than sharing style