

lunch



nibbles & sharing

Hummus ^{DF, GFA, VE}
fried tortillas, cold-pressed olive
oil, smoked paprika
7

Cumbrian Chipolatas ^{DF, GFA}
local farm pork, heather honey &
wholegrain mustard mayo
7

Halloumi Fries ^V
sweet chilli jam, spring
onions, sour cream
7

Rosemary & Parmesan Focaccia ^V
baked in-house, Cumbrian Sea salt flakes,
extra virgin olive oil
7

3 for £20 • 4 for £25

To Start

Soup of the Day ^{DFA, GFA, V, VEA}
freshly prepared from the valley's finest
seasonal produce, artisan sourdough,
Cumbrian salted butter
9

Salt & Pepper Squid
roast butternut squash, coconut
& coriander purée, Asian slaw
12.50

Port of Lancaster
Smoked Salmon ^{DFA, GFA}
lemon & dill cream cheese, pickled
spring vegetables, house blinis
14

Corn-Fed Chicken & Smoked
Bacon Roulade ^{GFA, DF}
toasted sourdough, Hawkshead
Relish fig chutney
12

Goats' Cheese & Honey Bon Bon ^V
heritage tomato salad, basil pesto,
toasted pine nuts
12

Sandwiches

Served on white or wholemeal bloomer
bread, with salted crisps and slaw

Honey Roast Ham ^{GFA, DFA}
mustard mayo
11

Tuna Mayo ^{GFA, DFA}
red onion
11



Prawn Marie rose ^{GFA, DFA}
gem lettuce, vine tomatoes
12

Mature cheddar ^{GFA}
Branston pickle
11

add freshly prepared soup
^{DFA, GFA, V, VEA}
5

Hot Ciabattas

Toasted lovingly on artisan ciabatta,
Koffman fries, house salad

Philly Cheese Steak ^{GFA, DFA}
24hr braised brisket, caramelised
onions, Philadelphia cheese, Monterey
Jack, mustard mayo
18

Fish Butty ^{DFA}
Cod goujons, tartare sauce, mushy
peas, Gem lettuce, vine tomato
17

Cumberland Sausage Ring ^{GFA, DFA}
mustard mayo, caramelised onions
17

Bacon & Brie ^{GFA}
smoked streaky bacon, melted brie,
red pepper chutney, wild rocket
17

Italian ^{GFA}
Vine tomato, buffalo
mozzarella, pesto
16

Loaded Fries

24-hour Beef Brisket
Koffman fries, topped with sour cream,
pimento peppers, spring onions &
mature cheddar
18



Vegetable Chilli ^{V, VEA}
Koffman fries, topped with sour cream,
pimento peppers, spring onions &
mature cheddar
18

Sri Lankan Chicken Curry
Koffman fries, topped with sour cream,
pimento peppers, spring onions &
mature cheddar
18

lunch



Mains



Borrowdale Beer-Battered
Haddock ^{DF}
triple-cooked chips, tartare sauce,
mushy peas, lemon
20

Homemade Steak & Ale Pie ^{DFA}
Cumbrian beef braised in local ale,
shortcrust pastry, proper gravy,
creamed potatoes
22

Sri Lankan Chicken Curry ^{GFA, DFA}
coconut & coriander, pilaf rice,
toasted flatbread
24

Whole Tail Whitby Scampi
triple cooked chips, tartare sauce,
mushy peas & lemon
20

Cumberland
Sausages & Mash ^{GFA, DFA}
rich onion gravy, beer-battered onion rings
20

salads

Classic Caesar
gem lettuce, Cardini's dressing, aged
parmesan, sourdough croutons
9 / 18

add buttermilk chicken
4 / 6

Nicoise ^{GF, DFA}
heritage tomatoes, olives, new potatoes,
free-range egg, Ortiz tuna, fine beans,
Dijon & garlic vinaigrette
12 / 22

Burgers

All served with skinny fries & house slaw

Cumbrian Butcher's Steak Burger ^{DFA}
Monterey Jack, Frenchies mustard mayo, grilled
onions, seeded brioche bun
21

Buttermilk Fried Chicken Burger ^{DFA}
Monterey Jack, gem lettuce, beef tomato, smoked
paprika mayo
21

Upgrade to parmesan
& paprika fries
2

Add to your burger
streaky bacon **3**
fried egg **3**
guacamole **3**

Vegan & Vegetarian

Sri Lankan Chickpea &
Squash Curry ^{GFA, V, VE}
coconut & coriander, pilaf rice,
toasted flatbread
22

Bangkok Lentil Burger ^{V, VEA}
red lentil, mixed vegetables,
lemongrass, chilli & cumin, gem
lettuce, tomato chutney, harissa
mayo
21

Lemon, Roast Garlic
& Pea Risotto ^{V, VEA}
crumbled Cumbrian goats'
cheese, toasted pine nuts,
rocket & vegetarian parmesan
20

Sides

Triple-Cooked Koffman Fries ^{V, VE} **5**

Skinny Fries harissa mayo ^{V, VEA} **5**

Parmesan & Paprika Fries ^V **7**

Skinny Fries & Cumbrian Cheese ^V **7**

Seasonal Vegetables ^{V, VEA, GF, DFA}
herb butter
5