

dinner



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

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

Pan-Seared Stone Bass GF, DFA
smoked bacon & shallot crushed
potatoes, tenderstem broccoli,
sauce vierge
28
£6 supplement for DBB guests

Rump of
Cumbrian Lamb GF, DFA
Champ potatoes, baby
vegetables, rosemary lamb jus
29.50
£6 supplement for DBB guests

Braised Pork Belly GF, DFA
wholegrain mustard mash,
pickled apple purée, piccolo
parsnips, cider sauce
24

Roast Fillet of Dry-Aged
Cumbrian Beef DFA, GFA
creamed potatoes, parsnip &
cider purée, brisket croquette,
confit carrot
34
£10 supplement for DBB guests

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

dinner



From the Grill

All served with skinny fries & house slaw

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

Upgrade parmesan & paprika fries
2

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

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

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



Vegan & Vegetarian

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

Bangkok Lentil Burger ^{V, VE}
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

to finish

Vanilla Panna Cotta ^{GFA, V}
balsamic-poached
strawberries, granola
10

Lemon Cheesecake ^V
Italian meringue, Lake district
raspberry sorbet
10

Sticky Toffee Pudding ^{GFA, V}
warm Medjool date sponge,
caramel sauce, vanilla ice
cream
10

Apple & Fudge Sundae ^{GFA, V}
apple compote, vanilla & salted
caramel ice creams, Chantilly
cream, toasted granola
10

Warm Chocolate
Fudge Cake
salted caramel ice cream,
Chantilly cream
10

English Lakes Ice Cream
^{GFA, DFA, VEA, V}
Chantilly cream
3 per scoop



Cumbrian Cheese Board ^{GFA, V}
Selection of Cumbrian Farmhouse Cheeses
house chutney, artisan biscuits, grapes & fruit loaf
13.50

£5 supplement for dinner, bed & breakfast guests