



MAIN'S

Chef's Own.....

Chicken & Leek Pie £8.50

A good old winter warmer with your choice of chips or mashed potatoes

Braised Leg of Guinea Fowl £8.95

In a rich wine sauce, served with bubble 'n' squeak and a selection of vegetables

Venison Casserole with Herb Dumpling £8.95

Cooked with root vegetables and wild mushrooms, accompanied with roasted new potatoes

Cumbrian Lamb Shank £9.95

Braised with mint, sage & beer. Served with roasted root vegetables and champ

Two Fat Ladies Salmon £8.95

Oven braised with red wine, orange & nutmeg, served with new potatoes & vegetables. Championed by the famous two.

Butternut Squash & Cashew Nut Roast ^(v) £7.95

A medley of pine, almond & cashew nuts with a creamy cheese topping

Traditional Favourites.....

Wholetail Scampi £8.95

Whole pieces of scampi in a golden breadcrumb coating, deep fried and served with peas, tartare sauce, lemon wedge & home cut chips

Battered Haddock £8.95

A generous boneless haddock fillet in a light beer batter served with peas, tartare sauce, lemon wedge & home cut chips

8oz Gammon Steak £8.95*

Sourced locally and served with either a pineapple ring or fried egg

8oz Sirloin Steak £11.50*

Cumbrian bred and cooked to your liking. Served pan fried mushrooms & grilled tomato (Add a sauce of your choice @ £1.30: Bearnaise, Diane or Pepper)

Local Cumberland Sausage £8.95*

The finest around served with an onion gravy

Dishes marked "*" can be served with your choice of:
Home cut chips/Mash/New Potatoes and Fresh Vegetables/Salad