



Please ask to see our 'daily specials' board too!

STARTERS

Homemade soup of the day with toasted bread (V)(GF)	£7
Grilled goats cheese with honey roasted beetroot, salad and a balsamic dressing (V)(GF)	£10
Gruyère fritters with truffle mayo and pickled red onion (V)	£9
Wild mushrooms with garlic and thyme on toast with a stilton crumb (V)(VG)(GF)	£8
Grilled black pudding, apple, mustard sauce, crispy leeks	£10

MAINS

Loweswater Gold beer battered cod with twice-cooked chips & mushy peas	£12/£20
Baked sea bass with lentils, a lemon butter sauce & seasonal vegetables (GF)	£20
Slow cooked local Lamb Henry with roasted veg, creamy mash, and a mint & rosemary gravy (GF)	£24
Homemade steak and ale pie with chips & seasonal vegetables	£12/£20
6oz homemade beef burger with cheese, garlic mayo, lettuce, tomato & fries <i>Vegan option available</i>	£18
10oz gammon steak with chips, peas and a fried egg (GF)	£18
Mixed bean and lentil casserole with spiced dumplings (V)(GF)(VG)	£11/£20
Homemade leek spinach and cheddar crumble with salad(GF)	£18

SWEETS

Affogato (GF)	£5
Homemade chocolate and salted caramel tart (V)	£9
Apple and cinnamon sponge cake with custard (GF)(V)	£8
Homemade Sticky Toffee Pudding with vanilla ice cream(GF)(V)	£8
English Lakes ice cream (ask for today's flavours - price per scoop (V)(GF)	£1.5

SIDES

Homemade Chips / Cheese (V)(GF) £3.5 / £4.5	Garlic Bread / Cheese (V) £3.5 / £4.5
Fries / Cheese / Salt and Pepper (V)(GF) £3 / £4 / £4	Seasonal Vegetables (V)(GF) £3

GF - Gluten free option available , V - Vegetarian VG- Vegan option available

If you have any dietary requirements, including any allergies or intolerances, please ask a member of staff about our menu. Please note however that we are unable to guarantee an allergen free meal.