



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

STARTERS

Homemade soup of the day (V)(GF)	£7
Garlic mushrooms with crusty bread (V)	£7
Baked camembert with toasted bread and red onion relish(V)	£14
Smoked brie and red onion tart with salad (V)	£8
Grilled black pudding topped with a fried egg and mustard dressing	£7

MAINS

Bampton Valley venison Stew with thyme dumplings and braised red cabbage	£12/20
Hunters chicken with fries and salad (GF)	£18
Bampton Valley venison haunch with a fondant potato, veg and a red wine and juniper gravy (GF)	£23
Leek, spinach and cheese crumble with salad (V)(GF)	£16
Homemade sweet potato, chickpea and spinach curry with rice(V)(GF)	£15
10oz Low Howgill Cumberland Sausage with mash, veg and gravy	£18
Wild mushroom and ale pie with chips, veg and gravy (vegan option available)	£18
Loweswater Gold beer battered pollock with chips and mushy peas	£11/19

SWEETS

Affogato (GF)	£5
Homemade chocolate fondant with sour cherry ice cream(V)(10-15 mins cooking time)	£8
Homemade apple and mixed berry crumble with custard (V)(GF)	£8
Baked vanilla cheesecake with mixed berries (V)(GF)	£7
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 not an added ingredient, V - Vegetarian

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.