



STARTERS

Homemade Soup of the day with crusty bread(V)	£7
Goats cheese, sundried tomato and roasted red pepper salad (V)(GF)	£8
Whole baked camembert with toasted bread and red onion chutney (V)	£14
Breaded mozzarella sticks with chilli jam(V)	£6
Potato rosti, black pudding, fried egg, crispy onions and a mustard dressing	£8
Battered calamari with saffron and garlic mayo	£7
Sharing platter of cured meats, antipasto and toasted bread	£13

MAINS

Penne Arrabbiata (V)	£8/15
Homemade falafel with an avocado and mixed bean salad (V)(GF)	£7/14
6oz steak burger with lettuce, garlic mayo, tomato, cheese and fries (vegetarian option available - V)	£16
Mushroom and red pepper stroganoff with rice (V)(GF)	£15
Homemade Low Howgill shorthorn beef and ale pie with chips and veg	£18
Loweswater Gold battered cod with chips and mushy peas	£10/18
Grilled seabass with new potatoes seasonal veg and a lemon and caper butter (GF)	£19
8oz Cumbrian bistro rump steak with fries and salad (GF)	£22

SWEETS

Coconut rice pudding with mango and pineapple salsa (V)(GF)	£7
Homemade chocolate brownie with chocolate ice cream (V)(GF)	£8
Affogato (GF)	£5
Homemade sticky toffee pudding with vanilla ice cream (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