



STARTER

Homemade Soup of the Day - served with Crusty Bread and Butter (V)(GF)	£7
Homemade Chicken and Black Pudding Terrine with Piccalilli	£8
Grilled Goats Cheese with Red Onion Marmalade and Salad (V)(GF)	£8
Pan Fried Wood Pigeon Breast with a Beetroot and Blackberry Salad (GF)	£9
Smoked Mackerel Pate with Horseradish And Toasted Bread	£6

MAINS

Loweswater Gold Battered Cod with Homemade Chips and Mushy Peas	£10/18
Moroccan Spiced Lentil and Vegetable Stew (V)(GF)	£8/15
Homemade Fish Pie with Veg (GF)	£18
Wild Mushroom Risotto With Parmesan And Truffle Oil (V)(GF)	£8/15
Homemade Lamb And Apricot Casserole With Suet Dumplings And Veg	£17
12 oz Low Howgill Gammon Steak with a Fried Egg, Chips and Peas (GF)	£17
Homemade Lamb Burger with Mint Yogurt, Lettuce, Pickled Red Onions and Fries	£16
Chicken Stuffed With Haggis and Wrapped In Bacon With a Pepper Sauce, Mash and Veg	£18

SWEETS

Homemade Apple And Mixed Berry Crumble with Custard (V)(GF)	£7
English Lakes Ice Cream (ask for today's flavours - price per scoop) (V)(GF)	£1.5
Poached Pear With a Red Wine Syrup and Vanilla Ice Cream (V)(GF)	£8
Homemade Sticky Toffee Pudding with Vanilla Ice Cream (V)(GF)	£7

Homemade Chips / Cheese(V)(GF) £3.5 / £4.5
Fries / Cheese / Salt and Pepper (V)(GF) £3 / £4 / £4
House Salad (V)(GF) £3.5

Garlic Bread / Cheese (V) £3.5 / £4.5
Cheese and Tomato Flatbread (V) £7
Seasonal Vegetables (V)(GF) £3