



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

## STARTERS

Homemade soup with crusty bread(V)	£7
Creamy garlic mushrooms with toasted bread(V)	£7
Grilled black pudding with a fried egg and mustard dressing	£8
Honey and mustard glazed pigs in blankets with a pear and apple chutney	£7
Whole baked camembert with toasted bread and red onion chutney(V)	£14

## MAINS

Roast sirloin of Cumbrian beef with roast potatoes, veg, gravy and a Yorkshire pudding	£11/19
Roast loin of cumbrian pork with roast potatoes, veg and gravy	£11/19
Bampton Valley venison stew with thyme dumplings and red cabbage	£12/20
Homemade leek, spinach and cheese crumble with salad(V)(GF)	£16
Loweswater Gold beer battered pollock with chips and mushy peas	£11/19
Wild mushroom and ale pie with chips, veg and gravy (V) (vegan option available)	£18

## SWEETS

Homemade mixed berry and apple crumble with custard (V)(GF)	£8
Affogato(V)(GF)	£5
English Lakes Ice Cream (ask for today's flavours - price per scoop (V)(GF)	£1.5
Homemade Sticky Toffee Pudding with vanilla ice cream (V)(GF)	£7

## 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.*