

## Starters

WILD MUSHROOMS, SWEET POTATO AND TARRAGON ARANCINI WITH MINTED PEA PUREE, ORANGE CARAWAY ROASTED BEET, SOURDOUGH CROUTONS AND BLOODY MARY MUSHROOM TEA (V, VEGAN)  
8.5

ROAST CAULIFLOWER, CIDER AND CHEDDAR SOUP, SERVED WITH A \*CRUSTY BREAD ROLL (V)  
6.5

HAGGIS BON BONS ON ROAST BLACK GARLIC POMME PUREE, CRISPY WILD MUSHROOMS, ONION CRISP AND DRAMBUIE CREAM SAUCE  
8.5

IN HOUSE GIN CURED SALMON AND PRAWN COCKTAIL ON SHREDDED LETTUCE, OVEN DRIED TOMATOES, BRANDY LACED JOINVILLE SAUCE AND CRISPY FRENCH ONIONS  
9

SCALLOPS SAUTEED IN SAGE BUTTER, ON SHERRY INFUSED BLACK PUDDING, SERVED WITH PEA PUREE AND BACON AND BEETROOT TEXTURES  
8.5

DUCK LIVER PATE, PRESSED BALSAMIC CONFIT LEG AND CRANBERRY ORANGE COMPOTE WITH \*MELBA TOAST  
8

\*GF BREAD AVAILABLE

## Sides

BREAD AND OILS  
WARM CRUSTY BREAD, SMOKED SEA SALTED BUTTER AND HOUSE OILS 3.50

PIGS IN BLANKETS 3.5

BEER BATTERED ONION RINGS (V) 3.5

SWEET POTATO WEDGES (GF, V, VE) 3.5

HAND CUT CHIPS (GF, V, VE) 3.5

SKINNY FRIES WITH GRUYERE AND TRUFFLE OIL 4

SEASONAL VEGETABLES (GF, V) 4

GARDEN SALAD (GF, V, VE) 4

## New Year's Eve Mains

PORK BURGER, SERVED WITH WHISKY CARAMELISED STREAKY BACON, MONTEREY JACK CHEESE IN A BRIOCHE BUN, WITH SPICED ONION RINGS, BACON JAM AND HAND CUT CHIPS  
13.5

VEGGIE BURGER WITH SUN BLUSHED TOMATO AND SMOKED PAPRIKA PATTIE TOPPED WITH WILD MUSHROOMS, SMOKED APPLEWOOD CHEESE AND CRISPY ONIONS IN A BRIOCHE BUN WITH TRUFFLE MAYO SERVED WITH CHUNKY CHIPS (V, VEGAN)  
13

BAKED COD LOIN WITH GARLIC HERB CRUST, CONFIT TOMATOES, SAFFRON PARISIENNE POTATOES, COURGETTES WITH A CRAYFISH TOMATO SAUCE  
16.5

PAN FRIED SALMON, BUBBLE AND SQUEAK, GRILLED ASPARAGUS, POACHED EGG AND A PARMESAN CREAM SAUCE GF  
16

VEGETABLE GOAN CURRY

ROAST CAULIFLOWER, RED ONION AND SPINACH COOKED IN GOAN CURRY SAUCE SERVED WITH BLACK QUINOA AND LIME SCENTED RICE (GF, V, VE)  
13

ADD HALLOUMI 3 PRAWNS 3 FLAT IRON STEAK 3

## Desserts

LEMON PISTACHIO CRÈME BRULÉE, WITH BLONDIE FINGERS

TIRAMISU AND MASCARPONE CHEESECAKE WITH MARSALA JELLY AND CAPPUCCINO ICE CREAM WITH CHOCOLATE CRUMB

VEGAN SPICED BERRY ETON MESS  
WHIPPED VANILLA COCONUT CREAM, SPICED MIXED BERRIES WITH PLUM AND DAMSON SORBET (GF, V, VE)

SALTED BUTTERSCOTCH STICKY TOFFEE PUDDING WITH DOUBLE JERSEY ICE CREAM (V)

COOKIES AND IRISH CREAM CHEESECAKE WITH CHANTILLY CREAM AND WHITE CHOCOLATE SHARDS  
6 EACH

LOCAL CHEESE, BISCUITS, CELERY AND CHUTNEY 7.5

## Steak

LOCAL CUMBRIAN BEEF

FILLET OF STEAK (80Z) WITH SHORT RIB CROQUETTES ON SAUTÉED SAVOY CABBAGE, CELERIAC PUREE DAUPHINOISE POTATOES AND MADEIRA JUS  
28.5

RIB EYE STEAK (100Z) WITH HONEY AND CHILLI MARINADE, HAND CUT CHIPS, GRILLED TOMATO, SAUTÉED CHESTNUT MUSHROOMS, ONION RINGS AND PEPPERCORN SAUCE  
26.5

## Salads

THE HALSTON SALAD CHARRED HISPI CABBAGE WITH ASPARAGUS, BACON LARDONS, GEM LETTUCE, LEMON ROSEMARY CROUTONS WITH DIJON MADEIRA DRESSING  
12

WARM FESTIVE SALAD WITH HALLOUMI, MAPLE ROASTED SWEET POTATO, CRANBERRIES, ORANGE AND BEETROOT WITH TOASTED PINE NUTS AND CITRUS DRESSING (GF, V)  
12

ADD HALLOUMI 3 PRAWNS 3 FLAT IRON STEAK 3

v Vegetarian gf Gluten Free ve Vegan

Gluten free bread is available, please ask a member of staff. We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information.