

# FOOD MENU

## Dessert

### Cheesecake

Butterscotch and pecan (v)

6.00

### Crumble

Caramel, apple, peach, vanilla, Peach Schnapps, mascarpone,  
Double Jersey ice-cream (v)

6.50

### Chocolate

Chocolate marquise pave, coffee ice-cream, glazed blackberries,  
candied walnuts (v)

7.00

### Panna cotta

Chambord and vanilla panna cotta, chantilly cream, raspberry lime  
meringue (ve, gf)

7.00

### Cheese

Local cheeses, celery, biscuits, medjool dates

8.00

## Coffee

Cappucino	2.80
Americano	2.20
Latte	2.85
Flat white	2.70
Espresso	1.55
Double Espresso	1.75
ADD SYRUP	0.50

## Tea

English Lakeland	2.10
Peppermint	2.10
Earl Grey	2.10
Lemon and ginger	2.10
Green tea	2.10
Peppermint	2.10
De-caffinated	2.10
Chai	2.30

Luxury hot chocolate 2.80

AVAILABLE MILK - FULL FAT, SKIMMED, ALMOND, OAT, COCONUT, SOYA



## Starters

### Chestnut mushrooms

White wine, cashew cream, chives, toasted sourdough (v, ve)  
8.00

### Pork and grain mustard polpettes

Herb butter rigatoni, crispy leeks  
8.00

### Goat's cheese

Mango, mint and chilli salsa, herb salad, radish, sweet cider reduction (v)  
8.50

### Cured salmon

Crab, fennel slaw (gf)  
9.50

### Green lip mussels

Chilli, lime, white wine, creme fraiche, toasted garlic crumb  
8.50

### Black pudding Scotch quails egg

Crispy onion, pickled cucumber, date chutney, apple sauce  
8.00

## Sides

### Toasted sourdough, oils (v, ve)

3.50

### Asparagus, spring cabbage, spinach, Parmesan (v, gf)

4.00

### Beer battered onion rings, confit garlic balsamic oil (v)

4.00

### French and sweet potato fries, blue cheese mayo (v, gf)

4.00

### Crushed potatoes, roast onion, peas, chive cream (v, gf)

4.00

(v) Vegetarian (gf) Gluten Free (ve) Vegan

## Mains

### Pork burger

Whisky caramelised streaky bacon, Monterey Jack cheese, seeded brioche bun, spiced onion rings, bacon jam, hand cut chips  
12.50

### Katsu chicken curry

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced shallots  
14.00

### 10oz honey and chilli glazed sirloin steak

Rocket salad, hand cut chips, grilled tomato, onion rings, Parmesan sauce  
25.00

### 8oz flat iron steak slices (medium rare)

Tomato, chilli, lime salsa, sour cream, guacamole, mixed potato fries (gf)  
14.00

### Beer battered haddock, hand cut chips

Pea mayo, tartare sauce  
12.00

### Baked cod loin

Vanilla creamed potatoes, wilted spinach, asparagus, poached grapes, local air dried ham, bay and clam veloute (gf)  
16.00

### Pan fried salmon

Crushed new potatoes, peas, roast baby onions, chive cream, crispy kale (gf)  
15.00

### Vegan burger

Chilli, sesame, BBQ wild mushrooms, Madeira caramelised onions, sriracha relish, crispy onions, toasted brioche bun, sweet potato fries (v, ve)  
12.50

### Lemon basil pesto rigatoni

Grilled courgette, halloumi, black olive, tomato, charred balsamic spring cabbage (v)  
14.00

## Salads

### Sesame chicken noodle salad

Asian radish slaw, mango, soya and honey dressing (gf)  
12.00

### Roast vegetable and feta salad

Cajun mixed grain couscous, pesto, rocket, crispy onions, creme fraiche dressing (v)  
12.00

Please advise our team of any food allergies

Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, mustard, sulphites and soyabeans.