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Starters

Courgette & tarragon soup, homemade bread {V} 5.00

Yorkshire asparagus, lemon butter, watercress 5.95

Heritage tomato salad, pickles shallots, sour dough croutons {Ve} 5.50

Salmon & haddock fishcakes, salsa Verde, samphire 7.50

Crispy Goosnargh duck leg, plum dressing, cucumber, spring onion 7.50

Mains

Fell bread rump steak, grilled tomato, French fries, peppercorn sauce 15.95

Beer battered haddock, chunky chips, mushy peas, tartar sauce 14.00

Goosnargh chicken breast, crushed jersey royal’s wild garlic 13.95

Pan fried stone bass, clam & mussel bouillabaisse, roasted red pepper, fennel, sourdough croute 16.50

Wild garlic & herb gnocchi, asparagus spears, courgette, sheep’s curd {V} 14.50

Small Plates & Sides

Artisan bread board, olives, hummus, flavoured butter 6.50

Marinated olives 4.00
Onion bhaji, mint yoghurt 4.95
Haddock goujons, homemade tartar sauce 5.95

Goats cheese, tomato & sweet potato spring roll, red pepper dressing 5.95

Pork belly bites, garlic mayonnaise 5.95

Triple cooked chips 3.50

French fries 3.50

Truffle & parmesan triple cooked chips 5.00

Pea & broad bean fricassee 3.50

Broccoli & sesame seed 3.50

Brunch

*Available until 12pm*

Plato’s breakfast, bacon, sausage, buttered mushrooms,

Homemade black pudding, grilled tomatoes, free range eggs, toast 11.00

Vegetarian Breakfast, vegetarian sausages, buttered mushrooms, hash browns, grilled tomato, free range eggs, toast {V} 9.00

Vegan Breakfast, vegan sausage, sautéed Jersey royal’s, wilted spinach, mushrooms, tomato {Ve} 9.00

Eggs Benedict, English muffin, baked ham,

two free range poached eggs, hollandaise sauce 8.00

Eggs Florentine, English muffin, spinach,

two free range poached eggs, hollandaise sauce 8.00

Dill pancakes, hot smoked salmon, lemon crème fraiche 7.50

Smoked salmon & scrambled egg on granary toast 8.50

American style pancakes, smoked bacon, maple syrup 7.50

Smoked bacon & dewlay cheese bagel 6.00

Fresh fruit salad 3.95

Homemade granola, mixed berry compote, natural yoghurt 4.50

Sandwiches Served with salad and fries Roast chicken, bacon & sun blushed tomato ciabatta 7.50

Dewlay cheese, spring onion, homemade chutney, sourdough 7.50

Smoked salmon, capers, cucumber on homemade soda bread 7.50

Salads

Roast chicken, smoked bacon, Blengdale blue cheese 8.00

Smoked salmon, dill, cucumber, green beans, crème fraiche dressing 8.50

Watercress, heritage tomato, red onion, croutons {Ve} 8.00

Roast beetroot, goats cheese, strawberry, spring onion {V} 7.00

Radish, wild garlic, mixed leaves, pea, mint {Ve} 7.00

Early Bird Offer

Great Lunchtime and Early Evening Offer!

Monday to Friday 12.00pm to 2.30pm & 5.30pm to 7.00pm

2 courses £14.95

3 courses £19.95

Latest bookings are 2.15pm and 6.45pm

{Excludes Bank Holidays}

Sunday Lunch Menu

We serve our famous 3 course Sunday lunch menu every Sunday from 12.00pm to 3.00pm

Starters

Homemade soup of the day, homemade bread and butter

Trout & haddock fishcakes, spicy satay sauce, carrot, samphire

Warm salad of roasted vegetable puffed quinoa, hummus, wilted leaves, bramley apple dressing

Pressed roasted ham & smoked chicken terrine, fig and apple chutney, roasted chestnut

Goats cheese mousse, pickled beetroot, roasted hazelnut, crostini

Mains

Roast Cumbrian beef, Yorkshire pudding, roast potatoes, roast gravy (£1.75 supplement)

Shoulder of Lune Valley lamb, minted peas, roast parsnips, parsnip puree,

Roast chicken, butternut squash, toasted pine nuts, roast potatoes

Pan fried Sea bream, tarragon gnocchi, creamed leeks roasted almonds, swede puree

Roasted butternut squash risotto, sage, chestnuts, watercress

*All mains are served with a selection of seasonal vegetables*

Beer battered haddock, chunky chips, mushy peas, tartar sauce

Desserts

Homemade sticky toffee pudding with toffee sauce and vanilla ice cream

Tonka bean Brulee, espresso gel, honeycomb & chocolate shards

Raspberry & vanilla parfait, raspberry jelly, almond crumb

Chocolate & orange delice, blood orange sorbet, scorched orange segments, orange gel

Blacksticks blue cheese, oat biscuits, chutney, celery, grapes and vintage port (50ml) £8.50

2009 Chateau Laurette dessert wine (50ml) £2.00

1 Course £15.00 2 Courses £19.00 3 Courses £23.00

Early Bird Menu

Monday-Friday

12pm-2.30pm / 5.30pm-7pm

Roasted parsnip & honey soup, homemade bread

Smoked bacon, bubble and squeak, crispy hens’ egg, cranberry ketchup

Salt baked celeriac, tomato jam, chard leaves, pear

Chalk stream trout and haddock fishcakes, satay sauce, carrot, samphire

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Chicken breast, butternut squash, glazed carrots, mascarpone puree, garlic and honey reduction

Pan fried hake, mussel cream, January cabbage, lemon verbena

Jerusalem artichoke risotto, braised leeks toasted almonds {V}

Beer battered haddock, hand cut chips, homemade tartar sauce, mushy peas

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Cranberry crème Brule, gingerbread crumb

Pear and cinnamon parfait, mulled wine syrup, dark chocolate

Homemade sticky toffee pudding, vanilla ice cream

Chocolate & orange delice, blood orange sorbet, scorched orange segments, orange gel

2 courses £14.95

3 Courses £19.95



Artisan Coffee by Atkinson’s

Espresso £1.90

Cappuccino £2.40

Latte £2.55

Flat White £2.50

Mocha £3.20

Macchiato £1.90

Cafe Americano £2.10

Hot Chocolate £3.00

-Cream & Marshmallows 50p

Syrup (Vanilla, Amaretto, Caramel) 40p

Cafetière

1 Cup £2.20 2 Cup £4.20 3 Cup £5.90 4 Cup £7.00

Archetype – House Blend - Floral soft fruit accents, roasted nut and dark chocolate

De-Caf. Brazilian Santos - Roasted to a dark and shiny state of perfection

Columbian La Maria - Satsuma and walnut notes

Quality Leaf Tea

Irish Breakfast

Perfectly balanced blend designed to invigorate and revive at any time

Earl Grey

Classic black china tea scented with a dash of oil from the citrus fruit bergamot for that discreetly distinctive and refreshing sensation

Rosepetal

The red rose petals are layered with tea leaves during the withering process in a gloriously natural infusion of flavours

Rooibos Spiced Punch

A very special blend of mixed cloves, cardamon, juicy apple and lemon peel and adorned with thistle and cornflowers

Peppermint Herb

Leaned from the original herbal almanac of health giving infusions

Japanese Cherry

Indulge in your own tea ceremony with this, the classic flavoured green tea from Japan

Blood Orange

This is such a versatile drink, intensely rich, orangey tisane is a refreshing must for any caffeine-free tea drinker

Chinese Sencha

Traditional Green Tea with a kick!

De-Caffeinated Ceylon

Only the finest of leaves make it through quality control Pot for 1 £2.20 Pot for 2 £4.40