



LUNCH MENU

2 COURSE £16.95
3 COURSE £22.95

STARTERS

TODAY'S HOMEMADE SOUP
SERVED WITH WARM CRUSTY BREAD & BUTTER

SMOKED TROUT RILLETTE
FRESH DILL & LEMON, PICKLED CUCUMBER & WATERMELON
CUMBRIAN CHICKEN LIVER & BRANDY PATE
FIG & CINNAMON CHUTNEY, ITALIAN HERB TOASTS
WILD & WOODLAND MUSHROOMS
SOFT HENS EGG ON TOASTED SOURDOUGH - CAESAR DRESSING

MAIN COURSES

CUMBRIAN POT-ROASTED CHICKEN SUPREME
DAUPHINOISE POTATOES, CAULIFLOWER CHEESE PUREE, TENDERSTEM BROCCOLI
GRILLED SEA BASS FILLET
NEW HERITAGE POTATOES, LEEKS-SHELLFISH BISQUE
CRISPY ROAST CONFIT OF DUCK
ROSEMARY ROASTED ROOT VEGETABLES, BEETROOT RASPBERRY & JUNIPER SAUCE
RISOTTO OF GOATS CHEESE & SAGE
OLIVE OIL
CHAR-GRILLED RIB-EYE OF BEEF (HIMALAYAN SALT CHAMBER AGED) £3.95 SUPP
GRILL GARNISH, SKIN ON CHIPS
GREEN PEPPERCORN & COGNAC SAUCE £2.25 SUPP
- SUNDAYS - SERVED ROAST BEEF STYLE

DESSERTS

CLASSIC STICKY TOFFEE PUDDING
TOFFEE PUDDING ICE CREAM, BUTTERSCOTCH SAUCE
PROFITEROLES & BAILEYS CREAM
DRENCHED IN CHOCOLATE SAUCE
EXOTIC FRUIT MARSHMALLOW
PINA COLADA SORBET, MANGO SALSA, TOASTED COCONUT FLAKES
DE-CONSTRUCTED WHITE CHOCOLATE CHEESECAKE
DARK CHOCOLATE CRUMBLE, RASPBERRY GEL

CHEESE - £3.25 SUPP
COFFEE & CHOCOLATE TRUFFLE - £3.25 SUPP

WILLOW MINERAL WATER
STILL OR SPARKLING £3.50 PER BOTTLE



PLEASE ADVISE A MEMBER OF THE WAITING STAFF IF YOU SUFFER FROM ANY OF
THE FOLLOWING ALLERGIES;
GLUTEN, CRUSTACEANS, EGGS, FISH, PEANUTS, SOYBEANS, MUSTARD, SULPHATES,
MILK, LUPIN, MOLLUSCS, CELERY, NUTS, SESAME.