



## A LA CARTÈ MENU

Evening served from 17:00 - 21:00 Monday - Saturday

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### THREE COURSE £40

Any starter & dessert with one of the following mains

- Homemade fillet/wagyu burger
- Cod & chips
- Any vegetarian main

### THREE COURSE £45

Any starter & dessert with one of the following mains

- Tuscan chicken
- Lobster raviolis
- 21-day aged sirloin steak 10oz

### THREE COURSE £50

Any starter & dessert with one of the following mains

- Fillet of beef Wellington
- Rack of lamb

*All three course come with canapés & palate cleanser*

### CANAPÉS *(served with three course only)*

#### PINE SMOKED VENISON TART

Smoked venison, venison consommé jelly, blackcurrant gel & smoked buttermilk curd

#### PARSNIP TART

Veggie/vegan

#### DUCK LIVER PARFAIT

Orange gel, black leaf tuile & herbs

#### CHEESE PARFAIT

Veggie/vegan



## STARTERS

<b>WILD MUSHROOMS</b>	£ 10
Garlic wild mushrooms, black garlic emulsion, mushroom cappuccino & tarragon oil	
<b>VOLUTE OF THE DAY</b>	£ 8
(Soup of the day) with homemade bread, veggie/vegan option	
<b>TEMPURA PRAWNS</b>	£ 13
Argentinian tempura prawns, Marie Rose emulsion, ferment chilli oil, sesame seeds & herbs	
<b>PORK CROQUETTES</b>	£ 13
Served with spiced burnt apple purée, mash espuma & marigold	
<b>VEAL SWEETBREAD</b>	£ 10
Sweetbreads in sour dough crumb, cream veal sauce, chervil oil & fresh chervil	
<b>CRISPY BEEF SALAD</b>	£ 12
Fermented sweet chilli sauce & crispy beef on an Asian salad	
Or make it a mains size	
<b>CRISPY TOFU SALAD</b>	£ 12
Fermented sweet chilli sauce & crispy tofu on an Asian Salad	
Or make it a mains size	

## MAINS

<b>STEAK &amp; CUMBRIAN ALE WELLINGTON</b>	£ 32
Fillet Wellington, Cumbrian ale duxelles, triple cooked chips, carrot purée, tenderstem with a beef & Cumbria ale jus	
<b>CELERIAC</b>	£ 26
Option for veggie/vegan	
<b>COD &amp; CHIPS</b>	£ 22
Cod in tempura batter, triple cooked chips with pea & mint purée, salmon roe & lemon pearl tartar sauce	
<b>RACK OF LAMB</b>	£ 32
Served with pomme purée, caramelised leeks, butter steamed carrots & lamb jus	
<b>LOBSTER/SHELLFISH RAVIOLI</b>	£ 30
Lobster ravioli, lemon and herb bisque, capers with lemon pearls	
<b>MUSHROOM RAVIOLI</b>	£ 24
Veggie/vegan option	



<b>21-DAY DRY AGED SIRLOIN</b>	<b>£ 30</b>
Sirloin steak, triple cooked chips, tomato concasse & hen of the wood's mushrooms with a pepper marrow jus	
Peppercorn sauce served with steak	<b>£ 3</b>
Diane sauce served with steak	<b>£ 3</b>
<b>TUSCAN CHICKEN SUPREME</b>	<b>£ 24</b>
Tuscan chicken, in parmesan sauce, sun-dried tomatoes, spinach oil with potato fondants, charred carrots & green beans	
<b>FILLET/WAGYU BURGER</b>	<b>£ 23</b>
Burger patty, toasted brioche sesame bun & triple cooked fries, Tunsworth cheese slices with homemade burger sauce	
<b>VEGGIE BURGER</b>	<b>£ 18</b>
Tofu/Halloumi, veggie/vegan option	
<b>SIDES</b>	
<b>TRIPLE COOKED CHIPS</b>	<b>£ 5</b>
<b>TRIPLE COOKED FRIES</b>	<b>£ 5</b>
<b>ONION RINGS</b>	<b>£ 4</b>
<b>SEASONAL VEG</b>	<b>£ 6</b>
<b>SAUCES</b>	
<b>PEPPERCORN, DIANE, BEEF JUS, BLUE CHEESE SAUCE</b>	<b>£ 3</b>



## DESSERTS

*(All desserts are homemade)*

### LEMON CURD CHEESECAKE

£12

With homemade biscotti crumb & clotted cream ice cream with yuzu pearls

### STICKY TOFFEE PUDDING

£10

Served warm with custard ice cream, sticky toffee sauce & toffee tuile

### CHOCOLATE LAVA CAKE

£11

Served with Kendal mint custard

### WARM BAKEWELL TART

£12

Served warm with cherry and damson sorbet & red sorrel

## HOMEMADE SORBET & ICECREAMS

1 x Rocher

£3

2 x Rocher

£5

### VANILLA

### GLOTTED CREAM ICE CREAM

### GUSTARD ICE CREAM

### STRAWBERRY ICE CREAM

### CHERRY & DAMSON SORBET

### PINEAPPLE & MANGO SORBET

### PALETTE CLEANSER *(exclusive for all who order three courses)*

Panna cotta served with pear sorbet, fresh pear & sorrel



## A LA CARTÈ

(Served Monday – Saturday 11:00 - 15:00, Sunday until 20:00)

### STARTERS

<b>VOLUTE OF THE DAY</b>	<b>£ 8</b>
(Soup of the day) with homemade bread, veggie/vegan option	
<b>TEMPURA PRAWNS</b>	<b>£ 13</b>
Argentinian tempura prawns, Marie Rose emulsion, ferment chilli oil, sesame seeds & herbs	
<b>CRISPY BEEF SALAD</b>	<b>£ 12</b>
Fermented sweet chilli sauce & crispy beef on an Asian salad	
<b>CRISPY TOFU SALAD</b>	<b>£ 12</b>
Fermented sweet chilli sauce & crispy tofu on an Asian salad	
<b>STUFFED CHICKEN WINGS</b>	<b>£ 12</b>
Served with Kewpie mayo & spring onion	

### CIABATTAS

<b>FILLET STEAK CIABATTA</b>	<b>£ 16</b>
Succulent fillet steak, mixed leaf & Savora mustard emulsion served with homemade crisps	
<b>TUSCAN CHICKEN CIABATTA</b>	<b>£ 14</b>
Spinach, sun-dried tomatoes served with homemade crisps	
<b>CHARCOAL CHEDDAR BRIQUETTE &amp; TOMATO CONCASSE CIABATTA</b>	<b>£ 10</b>
With spring onion & served with homemade crisps	

### MAINS

<b>COD &amp; CHIPS</b>	<b>£ 22</b>
Cod in tempura batter, triple cooked chips with pea & mint purée, salmon roe & lemon pearl tartar sauce	
<b>FILLET/WAGYU BURGER</b>	<b>£ 23</b>
Burger patty, toasted brioche sesame bun & triple cooked fries, Tunsworth cheese slices with homemade burger sauce	
<b>VEGGIE BURGER</b>	<b>£ 18</b>
Tofu/Halloumi, veggie/vegan option	
<b>TRADITIONAL TAGLIATELLE CARBONARA</b>	<b>£ 18</b>
Fresh made pasta, lemon & herb sauce with green vegetables served with garlic bread	
<b>TRADITIONAL LINGUINE PRIMAVERA</b>	<b>£ 16</b>
Fresh made pasta, lemon & herb sauce with green vegetables served with garlic bread	

*For any allergen information please ask a member of staff for full assistance*



## DESSERTS

*(All desserts are homemade)*

### LEMON CURD CHEESECAKE

£ 12

With homemade biscotti crumb & clotted cream ice cream with yuzu pearls

### STICKY TOFFEE PUDDING

£ 10

Served warm with custard ice cream, sticky toffee sauce & toffee tuile

### CHOCOLATE LAVA CAKE

£ 11

Served with Kendal mint custard

### WARM BAKEWELL TART

£ 12

Served warm with cherry and damson sorbet & red sorrel

## HOMEMADE SORBET & ICECREAMS

1 x Rocher

£ 3

2 x Rocher

£ 5

### VANILLA

### GLOTTED CREAM ICE CREAM

### GUSTARD ICE CREAM

### STRAWBERRY ICE CREAM

### CHERRY & DAMSON SORBET

### PINEAPPLE & MANGO SORBET



## SUNDAY ROAST MENU

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### TRADITIONAL SUNDAY ROAST

Choose from either sirloin beef, lamb or chicken served with seasonal vegetables, pomme purée jus (Yorkshire pudding with beef only) **£18**

All three meats **£22**

Vegetarian Sunday roast cabbage roll, seasonal vegetables, veg jus and Yorkshire pudding **£16**

### THREE COURSE SUNDAY SPECIAL £35 VEGETARIAN OPTION £32

### STARTERS

#### VOLUTE OF THE DAY

(Soup of the day) with homemade bread, veggie/vegan option

#### TEMPURA PRAWNS

Argentinian tempura prawns, Marie Rose emulsion, ferment chilli oil, sesame seeds & herbs

#### STUFFED CHICKEN WINGS

Served with Kewpie mayo & spring onion

### TRADITIONAL SUNDAY ROAST

Choose from either sirloin beef, lamb or chicken served with seasonal vegetables, pomme purée jus (Yorkshire pudding with beef only)

### DESSERT

#### STICKY TOFFEE PUDDING

Served warm with custard ice cream, sticky toffee sauce & toffee tuile

#### TRI HOMEMADE ICE CREAM

vanilla, strawberry, pineapple/mango sorbet on a biscotti crumb

### OPTIONAL EXTRAS

JUG OF BEEF, CHICKEN OR LAMB JUS **£5**

CAULIFLOWER CHEESE **£5**

EXTRA VEG **£5**

YORKSHIRE PUDDING **£2**



## CHILDREN'S MENU

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<b>HOMEMADE COD BITS</b>	<b>£8</b>
Cod bites & chips with peas or beans	
<b>HOMEMADE CHICKEN NUGGETS</b>	<b>£8</b>
Chicken nuggets & chips with peas or beans	
<b>HOMEMADE CHEESE AND TOMATO PASTA</b>	<b>£7</b>
Served with garlic bread	
<b>HOMEMADE BEEF BURGER</b>	<b>£9</b>
Children's burger & fries with peas or beans	

## DESSERTS

<b>CHOICE OF ICE CREAM</b>	<b>£6</b>
Vanilla, strawberry or custard ice cream - 3 Scoops	
<b>STICKY TOFFEE PUDDING</b>	<b>£7</b>
Served with custard ice cream	
<b>CHOCOLATE PUDDING</b>	<b>£7</b>
Served with mint custard	
<b>CHILDREN'S TWO COURSE ANY MAIN AND DESSERT</b>	<b>£13</b>

## CHILDREN'S SUNDAY ROAST

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<b>CHILDREN'S ROAST</b>	<b>£9</b>
Chicken or beef with seasonal vegetables	
<b>TWO COURSES</b>	<b>£13</b>
Sunday special - chicken or beef with seasonal vegetables	
Dessert - Sticky toffee pudding or ice cream	