**Evening Menu**

**Appetizers**

Marinated Olives £3.50

Artisan bread with olives, houmous and flavoured butter £6.50

**Starters**

Garden pea & fresh mint soup, sour dough bread, salted butter £5.50 v/vg

Chalkstream trout & poached haddock fish cakes, tarragon mayonnaise, wilted samphire £8.00/£14.00

Goats cheese mousse, Salt baked beetroot, elderflower pickled beetroot, pumpkin pesto sour bread crostini £7.50 v

Spiced cauliflower, sweet potato puree, onion bhajis, curry oil £7.50/£13.50 vg

Cartmell valley pan fried wood pigeon breast, smoked bacon & onion pearl barley, tarragon jus £8.00

Goosnargh chicken breast Caesar salad, bacon crumb, anchovies, sourdough croutons £7.50/$14.50

Mains

Cumbrian fell bred lamb rump, hassle back potatoes, sweet onion puree, cavolo nero, rosemary braised shallots £22

Goosnargh chicken breast, thyme creamed potato, wilted greens & chestnut mushrooms, roasted carrot puree £15.50

Sea bream, crushed new season potato, warm tartare sauce, tender stem broccoli £17.50

Harissa glazed carrots, baked fennel, puy lentils, charred red onion, lime yogurt £13.50 vg

Cartmell valley Cumberland sausage, bubble & Squeak potato cake, caramelised red onion gravy £14

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce £14

**Sides** £3.95

Bubble & squeak

Triple cooked chips

French Fries

Wilted greens & broccoli

Carrots

House salad