



## Evening Menu

### Starters

- Homemade soup of the day £4.25
- Westmorland ramequin – mushrooms, cream, brandy & smoked bacon topped with melted smoked cheese £6.50
- Haddock & smoked Mackerel Croquettes with a tomato & lime salsa £6.95
- Roasted field mushroom filled with stilton, wrapped in Parma ham & served with dressed rocket £6.95
- A salad of chorizo, black pudding & apple with a free range poached egg on grilled foccacia £6.95
- Onion & goats cheese tartlet £6.95
- Roasted belly pork with crunchy skin & aniseed roasted vegetables £6.25

### Main Courses

- A spinach & sun dried tomato potato cake with pea puree and a free range poached egg £10.50
- Fresh spaghetti with flakes of smoked haddock, spring onions, cream & parmesan shavings £11.95
- Creamy risotto with butternut squash & rosemary £11.50
- Sauted lambs liver & bacon with raspberries & gravy £11.50
- Seared salmon fillet with mediterranean vegetables, cous cous & pesto £14.50
- Haddock fillet with creamed leeks & a herb crust £14.95
- Corn fed chicken breast Saltimbocca £13.95
- Steak & kidney pudding with mash & a rich gravy £10.50
- Chilli marinaded tuna steak with wilted spinach, king prawns & a roast garlic & saffron sauce £14.95
- Locally made Cumberland & Hawkshead Ale sausage served with champ mash & an onion & balsamic gravy £11.95
- Roast chump of lamb with sweet roasted shallots & celery, finished with pine nuts & herby juices £15.50
- Cumbrian ribeye steak with an olive oil mash, thyme roasted vine tomatoes & rich pan juices £16.95



**RESTAURANT  
& TEA ROOMS**

## **Puddings**

- Sticky toffee pudding with a butterscotch sauce & cream £5.50
- Soft baked meringue with homemade rocky road ice cream £5.50
- Baked American cheesecake with sultanas, vanilla & lemon £5.50
- A hot chocolate pudding with a rich chocolate sauce £5.50
- Flavoured crème brulee with an Eccles cake finger £5.50
- Creamy rice pudding with raspberries £5.50
- English Lakes ice cream from £4.50
- Cheese platter £7.50