

## Autumn/Winter Menu

### Starters

Tomato, mozzarella, basil and olive salad with balsamic glaze (v)	<b>£5.50</b>
Goat's cheese and sun blushed tomato tart, red onion marmalade and balsamic glaze (v)	<b>£7.50</b>
Haddock and salmon fishcake on a bed of spinach, mild curry sauce and lemon pickle	<b>£7.50</b>
Cray fish cocktail with avocado and melon salad	<b>£7.50</b>
Chef's soup of the day with home-made bread	<b>£5.50</b>

### Main Courses

#### Fish

Pan fried haddock fillet, new potatoes, fennel with pancetta, and a prawn sauce	<b>£15.50</b>
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#### Beef

Grilled fillet steak, field mushrooms, spinach, blue cheese potato gratin and red wine sauce	<b>£23.00</b>
Grilled Sirloin steak, field mushrooms, spinach, tomato and chips and a peppercorn sauce	<b>£21.00</b>

#### Chicken

Chicken breast, sun- blushed tomato and brie stuffing, courgette and saffron risotto and mushroom sauce	<b>£15.50</b>
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#### Lamb

Cumberland fell rump of lamb, creamed mash, kale and mint jus	<b>£18.50</b>
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#### Venison

Cartmel valley venison steak, sweet potato chips, wild mushroom gratin and beetroot and horseradish chutney	<b>£19.50</b>
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#### Vegetarian

Grilled halloumi cheese on a new potato, wild mushroom and spinach gratin with balsamic reduction	<b>£14.95</b>
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All main course dishes on this menu are served with fresh market vegetables

Guests booked on dinner, bed and breakfast can choose any starter, main course or dessert (fillet steak has a supplement of **£5.00**)

Some dishes may contain nuts, anyone with allergens please speak to a member of staff

We will do our utmost to help with any special dietary requirements