

House Cocktail Selection

Blood orange Bellini 8.95 Cosmopolitan 9.00 Old Fashioned 10.00

Sourdough with salted butter	3.00
Vinci olives	4.00
Smoked almonds	4.00
Cashew hummus with crudités, curry & lime	5.50

Watercress soup with dill & crème fraiche fishcakes	8.00
Butterhead lettuce, soft herbs, mustard dressing & radish	6.50
Salad of spring vegetables, light truffle cream & crisp quail egg	9.00
Buffalo mozzarella, soused red onion, smoked anchovies & rocket	9.50
Salad of flaked salmon, asparagus, Jersey Royal & herb mayonnaise	12.00
Linguine with courgette, brown shrimps, chilli & lemon	13.00
Carpaccio of beef with smoked salt, black pepper, olive oil & parmesan	10.00

Spinach lasagna, new seasons morels	19.00
Crumbed fillet of plaice, parsley mash potato and buttered vegetables	19.50
Grilled monkfish tail, seaweed salt	23.00
Herdwick lamb leg steak, aubergine, Tropea onion & mint	22.50
Calves liver, creamed potato, melted onions, bacon & sage	19.50
Jambonette of chicken, potato and ham galette & wild garlic puree	18.00
Beef burger, caramelised onion relish, coleslaw & chips	13.50
Aged Cumbrian ribeye steak & chips	32.00
Aged Cumbrian bavette steak & chips	17.50

Steaks available with either aioli, parsley & garlic butter or peppercorn sauce

Spinach, chips, Jersey Royals, sprouting broccoli, green salad	4.00
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| Treacle tart & jersey cream                         | 7.50 |
| Lemon posset, poached Yorkshire rhubarb             | 7.50 |
| Vanilla bavarois, blood oranges & olive oil         | 7.50 |
| Chocolate brownie, milk ice cream & chocolate sauce | 7.50 |
| Selection of ice cream & sorbet                     | 6.00 |
| Selection of cheese, SK chutney & fruit bread       | 9.00 |