

Foodie Thursdays

from the grill

2 courses
£25
3 courses
£32

Choose your starter

Apple & Gorgonzola Salad

apple, pomegranate, rocket, watercress & gorgonzola

Farmhouse Pate,

lakeland treacle & walnut bread, chutney

Spring Green Pea, Asparagus and Lemon Arancini

garlic mayonnaise

Feta with Chili and Honey

smokey tomato relish, mixed leaves

Soup of the Day

homemade bread roll & butter

Upgrade to surf & turf by adding Garlic King Prawns to your steak

additional £5.00

Choose your main

all served with salad

Sirloin Cannon 6oz

The leanest and most tender cut of all steak (£5 supplement)

Dry Aged Ribeye 8oz

One of the tastiest cuts of steak, with a rich marbling fat throughout (£5 supplement)

Add a sauce Peppercorn / Bearnaise
additional £3.00

Lakeland Lamb & Mint Burger

crispy shallots rings, hot garlic relish, tomato & lettuce in a malted beer roll

Lemon & Black Pepper Butterfly Chicken Breast

crispy onion bhaji, cucumber raita

Herb Crusted Cauliflower Steak

five bean salsa, green pesto

Upgrade your side

Truffle Fries

Salt & Pepper Fries

Onion Rings

Seasonal Vegetables

additional £3.50

Something Sweet

Roundthorn Sticky Toffee Pudding

Lakes double jersey ice cream, butterscotch sauce, Toffee Shop fudge

Frozen Chocolate Parfait

milk & dark chocolate, hazelnut praline, wild berry compote, chocolate sauce

Baked Alaska

Swiss meringue, raspberry sauce, pistachio ice cream

English Cheeseboard

farmhouse chutney, grapes and biscuits

English Lakes Ice Cream or Sorbet

Good to know...

All of our Lakeland Beef is Dry Aged for 21 days, and is sourced from local farms including; JG & M Little, Wigton and HJ & JMD Blake, Great Salkeld, Penrith

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY REQUIREMENTS