

# 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

Served  
Thursday  
evenings  
6pm - 8.30pm

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

*additional £5.00*

## Choose your main

*all served with salad or fries*

### 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