



NIBBLES

House dressed mixed olives	£4.50
Local bread selection dipping oils	£4.50
Breaded cod cheeks homemade tartare sauce	£5.95
Half pint of Morecombe bay cockles & mussels malt vinegar, lemon	£5.95
Deep fried breaded halloumi Hawkshead relish chilli jam	£5.50

SANDWICHES (available lunch service only, toasted gluten free bread available)

Cumbrian roast ham ciabatta Westmorland chutney	£6.95
Ale battered Fishfingers on ciabatta homemade tartare sauce,	£7.50
Open goats cheese ciabatta basil pesto, sunblushed tomato, toasted pine nuts	£6.95
Queen's club sandwich on sourdough chicken, smoked bacon, egg mayo, beef tomato, baby gem lettuce & mayonnaise	£8.95
Cartmel valley mixed crab watercress, toasted sourdough	£8.95
Hot Cumberland sausage ciabatta fried onions, brown sauce	£6.95

STONE BAKED 12" PIZZAS (also available to takeaway, gluten free option available)

Our Margaret buffalo mozzarella, herb oil & rocket	£11.95
Westmorland Willy Cumberland sausage, grilled chicken, pepperoni, chilli, mozzarella	£12.95
Fellrunner Frank steak, wild mushrooms, blue cheese, spinach & mozzarella	£12.95
Tarny Tim Parma ham, black olives, mozzarella & rocket	£12.95
Hawkshead Hotty grilled chicken breast, fresh chillies, mixed peppers, red onion, mozzarella, sweet chilli dressing	£12.95

SIDES

Real ale battered onion rings £4	Hand cut chips £4
Skinny fries £3.50	Market vegetables £4
Summer House salad £4.95	12 "Garlic pizza bread £8.95

We cook all of our dishes from scratch and to order using locally sourced, fresh, quality ingredients. Please see a member of our team if you have any special dietary requirements or need allergen information.



STARTERS

Today's soup sourdough bread	£5.95
Garden pea & mint risotto pea shoot salad,	£5.95
Pressing of ham hock pickled micro veg, bramley apple gel,	£6.95
Sauteed wild mushrooms fried duck egg, white truffle oil, sour dough bread	£7.50
King scallops smoked pancetta broad bean & garden pea fricasee	£9.95

MAINS

Wild mushroom & spinach pappardelle parmesan & watercress salad	£12.95
Lakeland BBQ baby back pork ribs skinny fries, cucumber & mint yoghurt	£13.95
Rosemary & thyme polenta cake charred leek, butternut puree, toasted pumpkin seed	£13.95
Real ale battered fish & chips hand cut chips, mushy peas, Queens tartare sauce	£14.50
8oz steak & Garstang blue cheese burger brioche bun, hash brown, skinny fries, salad	£14.95
Fillet of stone bass clam & mussel chowder, breaded cod cheek, sea vegetables	£15.95
Slow cooked lakeland lamb shoulder creamed potatoes, honey glazed baby carrots, kale, lamb & mint jus	£15.95
Free range chicken breast potato fondant, burnt gem lettuce, crispy kale, roasted sweetcorn, tarragon & white wine cream	£15.95
Pan seared duck breast sweet potato puree, tenderstem broccoli, baby carrots, radish, red wine reduction	£17.95
Surf & turf 8oz rib eye steak King prawns, garlic & chilli butter, handcut chips, summer salad leaves	
Tuna Nicoise new potatoes, fine beans, egg, mixed olives, herb oil,	£14.95
Ploughmans lunch pork pie, local cheese, mixed pickles, Westmorland chutney, sour dough bread, 1/3 pint cumbria way ale (lunch service only)	£13.95



DESSERTS

Vanilla panacotta textures of english strawberry	£7.50
Queen's sticky toffee pudding toffee sauce, vanilla ice cream	£6.95
Dark chocolate torte chocolate & hazelnut ice cream, sweetened beetroot	£7.50
Trio of ice cream	£5.95
English cheeseboard quince jelly, grapes, farmhouse crackers	£9.95

DIGESTIF

Espresso martini £8

Dessert wine:

Passito di pantelleria £5 glass/ £21 bottle Italy. Complex and elegant with a hint of apricots.

Konrad noble 2, Riesling sauvignon £7 glass/ £29 bottle New Zealand, Marlborough, fabulous combination, lovely with cheese & fruit.

Liqueur coffee £5.50

Jamesons, Kahlua, Prunier VS brandy, Mount gay rum

Taylors LBV vintage port £3.80 50ml

Espresso £1.60, Double espresso £2 Americano £2.20

Latte / cappucino £2.50