

Starters

**Soup of the Day** - £5.25

**Pan Seared Scallops** with pea puree, crispy duck bonbon, dressed pea shoots - £10.95

**Beef Carpaccio** with artichoke crisps, sweet & sour carrots, parsnip puree and tarragon mayonnaise - £8.50

**Chicory Salad** with baby vegetables, black olive tapenade & parmesan crisp - £7.25

**Duck Liver Pate** with blood orange jelly with blackberry coolie and gingerbread crostini - £7.25

**Smoked Fish Terrine** with sour dough croutons, sauce verge and dressed watercress - £7.50

Mains

**Rump of Lamb** with butternut squash puree, crispy kale, chorizo brunoise, dauphinoise potato red wine jus - £19.95

**Coq au Vin** with creamy Mash potato, buttered green beans, baby onion, smoked pancetta and wild mushroom red wine jus - 15.95

**Pan Fried Hake** with tomato bisque cassoulet, crispy squid, charred baby fennel and toasted almonds - £19.95

**Roasted Pork Loin Steak** with caramelized apple puree, black pudding fritters, crackling mash potatoes and red wine jus - £17.95

**Spring Vegetables Risotto** with watercress mousse, goats cheese curd, crispy poached egg hazelnut and truffle £15.95

**British Beef Steak & Our Own" Patterd'Ale Pie** made by The Great North Pie. Co Ambleside, braised red cabbage, rich gravy and chunky chips - £14.50

**Beer Battered Haddock & Chips** with crushed minted peas, chunky chips and tartare sauce - £14.50

**Homemade Flatbread with Halloumi** served with fresh chilies, roasted Mediterranean vegetables, rocket and basil pesto - £12.95

Steak

**8oz Fillet Steak** with grilled field mushroom and confit tomato, onion & pancetta jam, and chunky chips - £26.95

**8oz Ribeye Steak** with grilled field mushroom confit tomatoes, onion & pancetta jam and chunky chips - £22.95

Add £1.50 for peppercorn sauce, red wine jus, diane sauce or garlic and blue cheese sauce

## Platters

### **Ploughman's Board - £12.95**

Pork pie, honey roasted ham, blue cheese, Ms. Kirkham cheese, crusty artisan bread, pickles & chutney.

### **Meze Board - £12.95**

Piccolo peppers stuffed with feta cheese, houmous, basil pesto, marinated olives, sun blushed tomato & rocket salad, warm pitta bread.

### **Fish Platter - £13.95**

Smoked fish pate, smoked salmon, pickled calamari and crispy white bait, tartare sauce artisan crusty bread.

## Pizzas - all £13.95

**Our Margaret** – Buffalo mozzarella, sun blushed Tomatoes, herb oil & parmesan shavings.

**Fell Runner Frank** – Steak, blue cheese, mushrooms & spinach.

**Tarny Tim** – Parma ham, black olives, buffalo mozzarella, rocket & parmesan shavings.

**Hawkshead Hottie** – Pepperoni, red onion, jalapenos, roasted red peppers.

**Westmorland Willy** – Cumberland Sausage, pepperoni, chorizo & caramelized onions.

**Potters Padana** – Goat's cheese, caramelized onions, pine nuts, rocket & balsamic oil.

**Grizedale Green** – Vegan cheese, wild mushrooms, artichoke, red onion & garlic oil.

## Burgers

**8oz Queens Beef Burger** - smoked bacon, tomato, crispy gem lettuce, smoked Cheddar, black garlic mayo & fries - **£12.95 (GFO)**

**Lakes Lamb Burger** - crispy gem lettuce, tomato, harissa & mint yoghurt, smoked bacon, fries - **£12.95**

## Sandwiches (Served Monday – Saturday – 12pm – 4pm)

Served on Cumbrian Artisan bread, served with fries and salad – (Gluten free options available)

**Freshly Battered Fish Fingers** -with tartare sauce - **£8.75**

**Prawn & Marie Rose** -with tomato, cucumber & lemon wedge - **£8.75**

**Roast Ham** - with fried egg - **£8.75**

**Lancashire Cheese Rarebit** - with tomato chutney - **£8.75**

**Queens Club Chicken** – with bacon, egg, baby gem lettuce, tomato & mayonnaise - **£9.95**

## Sides - £4.00 each

Hand cut chips / Skinny fries / Seasonal vegetables / Green salad / Dressed olives/ Rocket & parmesan salad  
Cheesy chips / Parmesan & truffle fries / Onion rings / Garlic bread or add cheese for 50p extra

**FOOD ALLERGIES AND INTOLERANCES.** Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Company reg: 00170679