

Starters

Soup of the Day £5.25 V/ VG/GF

Chilli & Ginger Mussels – Fresh mussels steamed in chilli & ginger sauce £9.00(1104kcal)

BBQ Chicken wings – slow cooked BBQ chicken wings with home made slaw & sesame £7.50 (272kcal)

Ham Hock Terrine- Soft boiled egg, pea puree with sourdough toast £8.50 GFO (382kcal)

Mains

Wild Mushroom and Mascarpone Risotto – Sauteed mushrooms in a creamy risotto finished with mascarpone cheese & Truffle oil £14.95 GFO/V (1035kcal)

Shiitake Bowl - Vegan Udon noodles with a mix of fresh vegetables & chilli £11.00 (437kcal) V/VG

Sausage and Mash – Cumberland sausages, buttered savoy cabbage, creamy mashed potatoes with red wine jus £ 12.95 (1041kcal)

British Beef Steak and Our Own “Patterd Ale” Pie – Made by The Great North Pie Co. Ambleside served with braised red cabbage, chunky chips & rich gravy £15.95 (952kcal)

Beer Battered Haddock and Chips – Crushed peas, chunky chips & tartare sauce £14.50 GFO (925kcal)

8oz Sirloin Steak – Served with a grilled field mushroom & confit tomato & chunky chips £26.00 GFO (934kcal)

8oz Ribeye Steak – Served with a grilled field mushroom & confit tomato & chunky chips £30.00 GFO (995kcal)

Add a sauce for £2.50

Peppercorn sauce (193kcal), Red Wine Jus (51kcal), Diane Sauce (202kcal), or Garlic & Blue Cheese sauce GFO (293kcal)

Burgers

Queens Beef Burger – Tomato, smoked bacon, crispy gem lettuce, gherkin, smoked cheddar & garlic mayo served with fries £13.95 GFO (1402kcal)

Cajun Chicken Burger- Tomato, crispy gem lettuce served with fries £12.95 GFO(1042kcal)

Sides

Hand cut chips £4.00 (327kcal) (add cheese – 50p)(424kcal)/**Skinny fries** £4.00(470kcal) (add cheese – 50p)(567kcal)/**Seasonal vegetables**£4.00 (188kcal)/ **Green salad** £4.00 (262kcal)/ **Dressed olives** £5.00 (130kcal) / **Rocket & Parmesan Salad** £4.00 (119kcal) / **Parmesan &Truffle** fries £5.50 (690kcal) / **Garlic bread** £5.50 (688kcal)/ **Garlic bread with cheese** £6.00 (913kcal)

V Vegetarian, VG Vegan, GFO Gluten Free Option Available - Please speak to a member of staff before placing your order if you have any dietary requirements or allergies. All weights and measures are approximate prior to cooking

Adults need around 2000kcal a day



Pizza's ALL GFO

Our Margaret – Buffalo mozzarella & sun blushed tomatoes with herb oil & parmesan shavings £12.95 (1023kcal)

Fell Runner Frank – Steak, mushrooms, spinach & blue cheese £13.95 (836kcal)

Tarny Tim – Parma ham, black olives & buffalo mozzarella, rocket & parmesan shavings £13.95 (984kcal)

Hawkshead Hottie – Pepperoni, red onion, roasted red peppers & jalapeños £13.95 (921kcal)

Westmorland Willy – Cumberland sausage, pepperoni, chorizo & caramelized onions £13.95 (1196kcal)

Potters Padana – Goat's cheese, caramelized onions & pine nuts, rocket & balsamic oil £13.95 (1029kcal)

Grizedale Green – Vegan cheese, wild mushrooms, artichoke, red onion & garlic oil £13.95 (784kcal)

Sandwiches

Served Monday to Saturday 12pm-2:30pm, served on Cumbrian Artisan bread served with slaw & salad ALL GFO

Freshly Battered Fish Fingers – With tartare sauce £9.00 (727kcal)

Roast Beef Sandwich – Served on homemade beetroot sourdough, onion & pancetta jam with a blue cheese dressing £7.50 (617kcal)

Cheese & Pickle Sandwich – Served on Bloomer £6.50 (933kcal)

Desserts

Rice Pudding – With apple compote, caramel & shortbread crumble £6.95 v/GFO (531kcal)

Sticky Toffee Pudding – Served with vanilla ice cream & toffee sauce £6.49 v/GFO (460kcal)

Cheeseboard – Selection of local cheeses served with cheese crackers, grapes, celery, tomato chutney & quince jelly £9.00 v (462kcal)

Crème Brûlée – Classic vanilla crème brûlée served with shortbread £6.95 v (673kcal)

Eton Mess – Meringue with Chantilly cream with steamed fruit £6.25 v (763kcal)

Ice Cream – 3 scoops £3.99 – 2 scoops £3.00 – 1 scoop £1.50 v/GFO (53kcal per scoop)

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