

## **STARTERS**

Chicken Liver Parfait 10
Crispy chicken skin, fruit chutney, malted sourdough

Smoked Haddock Chowder 10 Foamed potato, nori and dill oil

Roasted Jerusalem Artichoke Soup 8 Basil Pesto, crispy artichoke Salt Baked Beetroot 9
Barley and apple salad, ricotta, pickled radish

West Coast Potted Shrimp Crumpet 10
Spiced butter, pickled cucumber

Locally Shot Pheasant Schnitzel 10 Celeriac remoulade, black garlic ketchup

## **WOODFIRED PIZZAS**

Margarita - tomato, buffalo mozzarella, basil and olive oil 14
Spicy - tomato, buffalo mozzarella, 'nduja sausage, basil, pepperoni 17
Pollo - tomato, pulled chicken, onion, peppers, mushroom 17
Garlic Mushroom - garlic chestnut mushrooms, mascarpone, spinach - 15
Greek - tomato, onion, peppers, olives, feta - 16

## **MAINS**

Roasted Butternut Squash Risotto 17 Red Pepper, sun blushed tomato, gruyere

Cumbrian Slow Roasted Belly Pork 18 Black pudding fritter, parsnip, apple, tender stem broccoli, cider sauce

Homemade Steak Burger 18
Large beef patty topped with local cheese, spiced tomato relish, leaf, onion rings, triple cooked chips

Sweet Potato, Lentil & Spinach Dhal 17 Citrus yoghurt, crispy kale, woodfired flatbread

North Sea Battered Haddock 18
Triple cooked chips, mushy peas, tartare and curry sauce

10oz Local Sirloin Steak 24\*
Free Range Chicken Breast 18
Served with triple cooked chips, king oyster mushroom, parmesan and watercress salad, bearnaise sauce

## **SIDES**

Triple cooked chips - 4

Homemade Onion Rings - 4

Seasonal Salad - 4

Truffle & Parmesan Chunky Chips - 4.75

Seasonal Veg - 4.5

Deli Slaw - 4.5