



FELLPACK

NIBBLES & DIPS

ROSEMARY & GARLIC OLIVES / 4.5 ✓ ⊗

HOUSE BAKED BREAD / 6 ✓
with extra virgin olive oil & balsamic vinegar

CHARCUTERIE / 7.5
with ham hock, cornichons, pickled onions & mustard

DIPS / 5 EACH ⊗

All served with crispbreads, grissini and corn chips

SMOKEY ROMESCO & PUMPKIN SEEDS ✓

WHIPPED FETA, BEETROOT & WALNUT

HARISSA HUMMUS & HAZELNUT DUKKAH ✓

BUTTERNUT SQUASH & SAGE ✓

FELLPOTS

★ JERK CUMBRIAN GOAT / 19.5 ⊗
rice and jerk braised "peas", pineapple & chilli chutney, green slaw **Med heat**

★ CHICKEN CACCIATORE / 17.5 ⊗
tomato, pancetta, capers, olives, basil dressing & fried polenta

★ BRATWURST & BEER BRAISED ONIONS / 17.5 ✓
crispy potatoes, sauerkraut, mustard with house pickles **Vegan option available**

★ MASSAMAN CURRY / 17 ✓ ⊗
fried sticky coconut rice cubes, crispy potatoes, roasted peanuts, kale kimchi **Mild heat**

★ PULLED DEXTER BEEF / 19.5 ⊗
skin-on fries, red wine, shallot & black garlic sauce, beetroot, winter greens & horseradish remoulade, confit cherry tomatoes

★ MUSHROOM HACHÉ / 17 ✓ ⊗
skin-on fries, peppercorn sauce, watercress, beetroot & hazelnut salad, grilled portobello mushroom garnish

★ SEAFOOD PHO / 18 ⊗
marinated squid & prawns, kohlrabi and leek kimchi, pickled Asian vegetables, rice noodles & scorched lime

★ BRAISED BEEF CHILLI / 16 ⊗
or

★ BEETROOT & GOATS' CHEESE LASAGNE / 16
tarragon, spinach cream sauce, bitter greens, pickled walnuts

★ LENTIL & BEAN CHILLI / 15 ✓ ⊗
with quinoa, sour cream, chives, roasted red peppers, hot pickled guindilla chillies **Mild heat**

EXTRAS

SKIN-ON FRIES WITH HERB & SEA SALT / 4 ✓ ⊗

BOMBAY CRISPY POTATOES / 4 ✓ ⊗

SEASONAL BUTTERED GREENS / 4 ⊗

We make our own hot sauce too - so please ask if you'd like a bottle on your table

FOR DESSERT ALL 7

PEAR BELLE HÉLÈNE ⊗
with poached pear, Fellpack brownie sauce & vanilla ice cream

BURNT BASQUE CHEESECAKE ⊗
with orange & cointreau caramel

ORANGE & BAY PANNA COTTA ⊗
with bramble compote & shortbread

COFFEE & MALT TREACLE SLICE
with clotted cream & chocolate porter sauce

WARM APPLE & CINNAMON CAKE
with hazelnut ice cream & apricot purée

BANANA BREAD PUDDING ✓ ⊗
with toffee custard & salted pecans

WINE

WHITE

		 glass (175ml)	
CHENIN BLANC	SOUTH AFRICA	6.1	22
PINOT GRIGIO	ITALY	6.8	25
VIOGNIER	SOUTH AFRICA	7.5	27
SAUVIGNON BLANC	SICILY	8	29
ALBARIÑO - CASAL CAEIRO	SPAIN - RIAS BAIXAS	10	36
<i>notes of pear & citrus fruits</i>			
PECORINO - UMANI RONCHI CENTOVIE	ITALY - ABRUZZO	11	39
<i>notes of wild flowers & white pulp fruit</i>			

RED

		 glass (175ml)	
TEMPRANILLO	SPAIN	6.1	22
NEGROAMARO	ITALY	6.8	25
MALBEC	ARGENTINA	7.4	27
OLD VINE ZINFANDEL	USA - CALIFORNIA	11	39
<i>notes of rich bramble fruit</i>			
PINOT NOIR - MAHI	NEW ZEALAND - MARLBOROUGH	12	42
<i>notes of cherries and plums</i>			

ROSE & ORANGE

		 glass (175ml)	
GARNACHA ROSE	SPAIN	6.1	22
MINUTY PRESTIGE	FRANCE - PROVENCE	11	39
UNICO ZELO (ORANGE WINE)	AUSTRALIA - RIVERLAND	10	36
<i>(made with white grapes with skin left on); notes of orange and ginger</i>			

SPARKLING

		 glass (125ml)	
PROSECCO	ITALY	7	28
COTTONWORTH CLASSIC CUVÉE	ENGLAND - HAMPSHIRE		60

DESSERT WINE

		 glass (75ml)	 375ml
RECIOTO DELLA VALPOLICELLA	ITALY - VENETO	8	37
<i>sweet / red; kirsch soaked cherries</i>			

COCKTAILS

SPRITZ

FELLPACK BELLINI / 8.5
Please ask for this week's flavour

LAKESIDE GOLDEN HOUR / 9
Bergamot Liqueur, Gin, Prosecco, White Grape & Apricot Soda

STRAWBERRY APEROL SPRITZ / 9
Strawberry Infused Aperol, Prosecco, Soda

LONG

SOUTHERN BUCK / 9.5
Southern Comfort, Orange Bitters, Strawberry, Lemon, Ginger

ST CLEMENTS COLLINS / 9.5
Gin, Clementines, Lemon, Soda

CAFE COLADA / 9.5
Dark Rum, Banana Liqueur, Kahlua, Pineapple, Orange, Lime, Coconut

SHORT

CUCUMBER MARGARITA / 8.5
Tequila Reposado, Cointreau, Cucumber, Lime

FELLPACK NEGRONI / 8.5
Gin, Campari, Vermouth

ESPRESSO MARTINI / 8.5
Vodka, Kahlua, Coffee

FELLSTAR MARTINI / 9.5
Vodka, Passoa, Passionfruit, Vanilla, Lime Prosecco Chaser

MAI TAI / 9
Goslings Black Seal Rum, Cointreau, Lime, Orgeat, Pineapple, Grenadine

TOFFEE APPLE SOUR / 9
*Toffee Liqueur, Green Apple, Lemon, Foaming Bitters, Caramel, Nutmeg
Whiskey/Amaretto sour also available*

MOCKTAILS

PINEAPPLE & YUZU SODA / 6
Pineapple, Yuzu, Bitters, Soda

STRAWBERRY & GINGER SMASH / 6
Strawberry, Ginger Beer, Lime

APPLE & ELDERFLOWER SPRITZ / 6
Apple, Elderflower, Lemon, Soda

BEER & CIDER

DRAUGHT

ESTRELLA DAMM, 4.6% / 6
ⓧ *Gluten free bottle of Estrella also available*

PARACHUTE DROP, 4% / 5
Session pilsner named after the famous descent of Blencathra

WALLA'S REWARD, 4.5% / 5.5
Hoppy American pale ale. The perfect post-fell thirst quencher

WAINWRIGHT GOLDEN ALE 4.1% / 5

CIDER (BOTTLE)

ASPALL CYDER (330ml) 5.5% / 4.5

REKORDERLING MANGO & RASPBERRY (500ml) 4% / 5.5

LOCAL BEERS (BOTTLE / CAN)

KESWICK BREWERY

- **FOX PALE (440ml) 4% / 5**
- **FOX DARK (440ml) 4% / 5**
- **KESWICK K4 (440ml) 6% / 5.5**

HAWKSHEAD BREWERY

- **HAWKSHEAD LAGER (330ml) 5% / 4.5**
- **SESSION HAZY (330ml) 4.5% / 4.5**

ALCOHOL FREE

- **FREE DAMM (330ml) 0.0% / 3.5**

SOFT DRINKS

DRAUGHT / 3.5
(pint)

- COKE
- DIET COKE
- LEMONADE

BOTTLES & CAN / 3

ELDERFLOWER PRESSE / FANTA / APPLLETIZER / GINGER BEER
FEVERTREE - TONIC / LIGHT TONIC / GINGER ALE
WHITE GRAPE & APRICOT SODA / MEXICAN LIME SODA