



## Starters

Chicken liver parfait, red onion marmalade, toasted brioche, local salted butter

£9.75

GF option available

Local traditional oak smoked salmon, lemon crème fraiche and baby herbs

£13

GF option available

Oven baked mini camembert, black garlic ketchup, chargrilled breads

£9.75

V, GF option available

Seared scallops, aged serrano ham, baby leaves and sweet balsamic dressing

£14

GF

Potato, spinach, onion & coriander pakoras

£9.50

V, VE option available

Warm baby tomato and goats cheese tartlet, basil pesto, toasted pine nuts & parmesan

£10.50

V



## Mains

Slow braised Lakeland lamb shank, roasted spring vegetables, red wine & rosemary jus

£27.50  
GF

Bouillabaisse with scallops, mussels, salmon, prawns, haddock & saffron potato

£28  
GF

Braised daube of beef, creamed potatoes, carrot puree, red cabbage, red wine jus

£26  
GF

Outdoor reared pork chop, creamed potato, bury black pudding croquette, confit garlic & creamed cider sauce

£26

Oven roasted chicken breast, pancetta, caramelised baby onions & wild mushroom sauce, spring onion creamed potato

£23.50  
GF

Ricotta and spinach ravioli, a glazed parmesan and pesto alfredo sauce

£19

Herb crusted Salmon fillet, creamed potato, spring greens, Morecambe Bay shrimp butter sauce

£24.50

Red lentil dahl & curried saag aloo, flatbreads & pickle tray

£18.50  
V,VE & GF options available

*Sunday Roast on a Sunday only*

£18.50

# Grill

All steaks served with hand-cut chips, onion rings, confit tomato, field mushroom, fine beans

All steaks are aged to a minimum of 21 days and are locally sourced

Sirloin Steak

£35

Fillet Steak

£45

Chateaubriand

£90

# Sides

French Fries £5 / Truffle & parmesan Fries £6.50

Homemade Chips £5 / Truffle & parmesan Chips £6.50

Swan mixed leaf salad £5

Peppercorn sauce £3



## Pudding

Sticky Toffee Pudding, vanilla ice cream

£8.50  
V

Tropical fruit knickerbocker glory, passion fruit sauce, cream & ice cream

£8.50  
V, GF

White chocolate & hazelnut cheesecake

£9  
V

Chocolate fondant

£10  
V

Crème brulee

£9  
GF option available

Cheese & biscuits

£13