



BREADS & DIPS

Potato focaccia
chicken skin butter £6

Japanese milk bread
whipped scallop roe £6

SMALL PLATES, SNACKS & SHARERS

Chicken liver parfait
bacon jam, crispy pork skin, garden herbs £10

Whipped feta
Panzanella salad, garden herb pesto £9

Beef tartare
*pickled walnut ketchup, egg yolk, capers,
potato focaccia* £12

Braised & charred octopus
confit tomatoes, sea vegetables, chilli oil £18

Steamed mussels
preserved lemon, roasted garlic, garden herbs
£12

Barbequed glazed beef short rib
kimchi, peanut, chilli, coriander £15

Cumbria charcuterie
potato focaccia, cultured butter £15

Tempura coastal herbs
toasted seeds, hazelnut, hot honey £9

Baked scallops
chorizo butter, lemon aioli, potato focaccia
£16

Braised leeks
romesco sauce, pistachio, basil, pomegranate
£18

MAINS

10oz Cumbrian sirloin
chorizo butter, parmesan & truffle fries £40
*Get two sirloins and a bottle of wine of house
wine for only* £70
Blue cheese sauce £5
Peppercorn sauce £5

Braised lamb shoulder
*harissa carrots, pistachio, basil, pomegranate,
Aleppo salted fries* £25

Steak & ale pie
*triple cooked chips, purple sprouting broccoli,
gravy* £21

Tikka spiced cauliflower
*hung yoghurt, toasted seeds, green chutney,
chilli, Bombay potatoes* £20

6oz Burger
bacon jam, lettuce pickles, cheese
£20

Battered catch of the day
mushy peas, tartar sauce, lemon. Ask your server for today's fish and price.

SIDES

New potatoes, *chorizo butter* £7

Triple cooked chips £6

Tempura coastal herbs, *chilli oil* £7

Panzanella salad £7

Purple sprouting broccoli, *romesco, hazelnut*
£8

Jug of gravy £2.50