

TERRACE & LOUNGE MENU

STARTERS

Cumbrian Charcuterie Board **24** (serves 2)
Cumbrian cured meats, local cheeses, chutney, pickles, artisan sourdough

Lake District Mezze Board **17** (serves 2)
Hummus, marinated olives, roasted peppers, feta, artisan flatbread

SANDWICHES, CIABATTAS & FLATBREADS

Cumbrian Ham & English Mustard Sandwich **10**
Appleby Chieftain & Hawkshead Chilli Jam Sandwich **10**

Slow Roasted Brisket Ciabatta **12.50**
Horseradish mayonnaise, rocket, crispy onions

Cumbrian Smoked Salmon Ciabatta **13**
Lemon crème fraîche, pickled cucumber, rocket

Roasted Vegetable Flatbread **12**
Roasted peppers, courgette, basil pesto, vegan mozzarella

All sandwiches & ciabattas served with garden salad garnish.
Sandwiches available on white or granary bloomer.

LOADED FRIES & SIDES

Cumbrian Beef Brisket Loaded Fries **14**
Appleby cheddar, crispy onions, BBQ gravy

Truffle & Parmesan Fries **10**
Parmesan, chives, truffle oil

Skin-On Fries **6**

SALADS

Goat's Cheese & Beetroot Salad **15**
Roasted beetroot, apple, candied walnuts, honey dressing

Corn-Fed Chicken Caesar Salad **19**
Chargrilled corn-fed chicken breast, baby gem lettuce, parmesan, garlic croutons, crispy pancetta, Caesar dressing

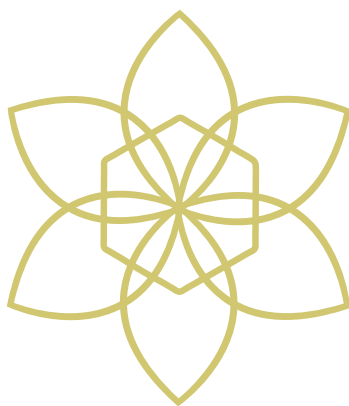
CREAM TEA

Warm Blueberry & Lemon Scone **11**
Clotted cream, blueberry preserve, served with a pot of tea for one

TERRACE DESSERTS

Sticky Toffee Sundae **11**
Cumbrian vanilla ice cream, sticky toffee pieces, butterscotch sauce, honeycomb crumb

Summer Berry Eton Mess **11**
Crushed meringue, whipped cream, berry compôte, fresh berries, mint



Please inform our team of any allergies or dietary requirements.
Made with the finest local ingredients. Please place your order from our bar.