



FESTIVE MENU

APERITIFS

Sloe Gin Fizz £9.95

Sloe gin, lemon, sugar syrup, soda, blackberry

Espresso Martini £9.95

Tynemouth coffee espresso, vanilla vodka, sugar, kahula

Amaretto Sour £9.95

Disaronno, lemon, lime, sugar, egg white

Spicy Margarita £9.95

Tequila, Chilli, Triple sec, lime, lemon

Flight of Beer £5.90

1/3 of each cask ale. Ask a server for more details

SNACKS & PRE-STARTERS

Bread £3

Warm Lovingly artisan sourdough, winter tarn salted butter

The selection below is: 3 for £15 or £6 each £4

Gordal Olives

Gordal pitted olives, guindilla chilli (gf,v)

Smoked Almonds £4

Baked almonds, smokey seasoning (gf,v)

Frickles

Fried pickles, smoked paprika, sriracha mayonnaise (v,df)

Buttermilk Chicken

Hot honey, jalapeno mayo

Croquettes

Braised Turkey Leg, sage, onion, cranberry





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STARTERS

Souffle £10

Twice baked torpenhow cheddar & chive souffle, parmesan cream (v)

Soup £8

Spiced carrot & red lentil soup, lovingly artisan sourdough, winter tarn butter (v,gfa dfa)

Salmon £10

Hot smoked salmon, buttermilk pancake, pickled cucumber, creme fraiche

Parfait £9

Chicken liver parfait, smoked onion jam, savoury granola, lovingly artisan toasted sourdough

Terrine £9

Chicken, leek & apricot terrine, crispy leeks, hazelnut dressing (gf, df)

MAIN COURSE

Turkey £21

Roast turkey breast & leg, pigs in blankets, honey roasted carrots, creamed potato, roasted potato, braised red cabbage, sage & apricot stuffing, sprouts with chestnut & bacon, jus (gf)

Ribeye Steak £32

8oz Tom Stephenson Ribeye, cafe de Paris butter, thyme roasted tomato, portobello mushroom, handcut chips with a choice of sauce: Pink Peppercorn, béarnaise, blue cheese (dfa, gf)

Rump Steak £27

8oz Tom Stephenson Rump, cafe de Paris butter, thyme roasted tomato, portobello mushroom, handcut chips with a choice of sauce: Pink Peppercorn, béarnaise, blue cheese (dfa, gf)

Hake £22

Pan seared hake, tomato & white bean stew, clams (gf, dfa)

Beetroot Wellington £22

Craupedine beetroot, duxcelles, spinach, puff pastry, braised red cabbage, roasted sprouts, vegetable jus (df,v)

Venison £28

Salt Aged Venison loin, creamed potato, wild mushroom, brassicas, jus (gf)

More main courses overleaf..





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MAIN COURSE

Risotto £18

Aborio risotto rice, wild mushrooms, Parmesan, creme fraiche (v,gf,dfa)

Beef £20

Braised beef cheek, bordelaise sauce, creamed potato, charred greens (gf)

Fish & Chips £19

Beer battered cod, handcut chips, choice of mushy peas, tartare sauce or curry sauce...
Or why not have all three (dfa)

Beef Burger £19

Beef patty, smoked onion jam, blue cheese, truffle mayonaise brioche bun, handcut chips

Pie £18

Steak & ale pie served with the choice of buttered greens or chips

DESSERTS

Sticky Toffee Pudding £8

Traditional sticky toffee pudding, butterscotch sauce, Temon Farm golden delicious ice cream (v)

Panna Cotta £8

Spiced panna cotta, mulled winter fruits (gf)

Banoffee Delice £9

Banana, Dulce de leche mousse, chocolate, temon farm golden delicious (gf)

Crumble £8

Spiced apple & pear crumble, creme anglais (gfa,dfa,v)

Local Cheese Board £10

Trio of Appleby Creamery, Cumbria cheeses served with chutney & crackers (gfa v)
Cheeses: Eden sunset, Black dub blue, Old applebian

2 Scoops of Local Ice Cream & Sorbet £2.50 per Scoop

Temon Farm Ice Cream;

Golden Delicious | Mint Chocolate-Chip | Chocolate | Strawberries & Cream | Raspberry Ripple

English Lakes Sorbet;

Raspberry | Mango | Cassis | Champagne

