

# LUNCH

## NIBBLES & STARTERS

(V/GF) Potato skins with sour cream £4.50

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Bowl of marinated olives £3.50

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(V) Homemade olive bread & sea salted butter £3.50

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(V) Garlic flatbread £3.50

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(V) Garlic flatbread with cheese £3.95

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Breaded whitebait, mango & wasabi mayo £4.50

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(V/GF/DF) Pimentos du Padron (Fried green peppers) £4.50

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Duck & damson baby bangers with mustard mayonnaise £4.50

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(GF) Freshly made soup with homemade bread & sea salted butter £5

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(GF) Smoked mackerel pate, pickled cucumber, sourdough crisps £7.50

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(V) Caramelised onion, wild mushroom & gruyere tartlet £7

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(GF/DF) Winster Valley game terrine, Cumberland sauce, toasted brioche £8.50

## MAINS

(GF) Low Moor Howe Farm lamb shepherd's pie with pickled beetroot  
£12.95

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(GF) 30 day extra mature 8oz Ribeye, homemade chips, confit vine tomato  
& mushroom £23.50

(Served with either peppercorn sauce or garlic & parsley butter)

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(GF) Sea bream, mustard & tarragon sauce, peas, baby leeks & confit  
potatoes £16

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(GF) Cornfed chicken breast, black pudding bon-bon, parmentier potatoes,  
butternut squash, feta £16.95

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(V) Ravioli of spinach & ricotta, confit tomatoes, crispy zucchini with a  
tomato butter sauce £11.50

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Lakes Blonde Beer battered haddock, chips, pea puree and tartare sauce  
£13.95

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8oz minced steak burger of the day served with tomato, baby gem lettuce,  
bacon, Emmental cheese, tomato chutney, onion rings & fries £13

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(GF) 10oz Gammon steak, pineapple chutney, fried duck egg, chunky chips  
£13.95

*(Please make a member of staff aware of any dietary requirements as dishes can be adjusted)*