

LUNCH MENU

Served until 5pm

SANDWICHES & SALADS

SERVED ON A WARM CIABATTA ROLL WITH SALTED POTATO CRISPS & COLESRAW

PULLED HAM HOCK £9

Pickled onion, cheddar, chutney

BARBECUE PULLED BEEF BRISKET £9

Cheddar, pickles

TIRIL BEER-BATTERED FISH £8.5

Tartare sauce, gem lettuce, dill pickle

CHEESE & CHUTNEY (V) £8

Watercress, pickled onion

PORK BELLY £8.5

Apple sauce, watercress

HARISSA & HERB CHICKPEA FRITTER (PB) £8

Sriracha mayo, watercress

ASIAN SALAD (PB, GF) £12

Asian slaw, pickled carrot & daikon, dipping sauce

ADD TEMPURA KING PRAWNS (GF), TOFU (PB) OR PORK BELLY (GF) £3

CLASSIC CAESAR SALAD £12.5

Baby romaine, parmesan, white anchovies, ciabatta croutons, caesar dressing

ADD CHICKEN (GF) £3

MAINS

SLOW ROASTED TOMATO & CHEDDAR SOUP (V) £7.5

Ciabatta, salted butter

ROSEMARY & GARLIC BAKED CAMEMBERT SHARER (V) £12

Sundried tomato chutney, ciabatta toast

EXTRA CIABATTA £1.5

THAI PANANG CURRY (PB, GF) £13

Sticky rice, toasted coconut

ADD KING PRAWNS (GF), TOFU (PB) OR CHICKEN (GF) £3

TIRIL BEER-BATTERED FLEETWOOD HADDOCK (GF)

LUNCH £12 / MAIN £16

Hand cut chips, crushed peas, tartare sauce

ADD CIABATTA £1.5

BEEF BRISKET, AGED CHEDDAR & STEWED CARROT PIE £17.5

Seasonal veg, ale gravy, choice of mashed potato or hand-cut chips

SWEET CURED GAMMON STEAK (GF) £14.5

Fried duck egg, roasted pineapple, piccalilli gel, hand-cut chips

MOULES FRITES £16.5

Cider & chorizo broth, fries, ciabatta

UPGRADE TO TRUFFLE & PARMESAN FRIES (V,GF) £1.5

Please see a member of the team for allergen information

V - VEGETARIAN

PB - PLANT BASED

GF - GLUTEN FREE

BURGERS & SNACKS

Served all day

BURGERS

SERVED ON A BRIOCHE BUN WITH HAND-CUT CHIPS & COLESLAW

BUTTERMILK CHICKEN BURGER £14.5

Roasted garlic mayonnaise, dill pickle

DOUBLE BRISKET CHEESE BURGER £15.50

Monterey jack, burger sauce, dill pickle

DOUBLE SEITAN CHEESE BURGER (PB) £14.5

Roasted garlic mayonnaise, violife cheese, dill pickle

EXTRA TOPPINGS:

CHEESE **£1** - ONION RINGS (GF) **£1** - BACON **£2** - PULLED BRISKET (GF) **£2**

DELI BOARDS

DESIGNED FOR SHARING, USING A SELECTION OF LOCAL PRODUCE

CARNE £15

Ham & black pudding terrine

Cumbrian salami

Cocktail chorizo

Coleslaw

Homemade gherkins

Granny smith apple

Ciabatta

Salted butter

Beer pickled onions

CHEESE (V) £14

Selection of local cheeses

Sundried tomato chutney

Slow roasted tomatoes

Sourdough crispbread

Granny smith apple

Ciabatta

Salted butter

Beer pickled onions

SNACKS & SIDES

CONFIT CHICKEN WINGS* (GF)

8 FOR £10

Choice of barbecue or hot sauce glaze

HOMEMADE CUMBERLAND

SAUSAGE ROLL £6

Pomery mustard mayonnaise

PIGS IN BLANKETS £5.5

Honey mustard glaze

TEMPURA PRAWNS* (GF) £6.5

Dipping sauce

PARMESAN FRIES (V, GF) £5.5

Black truffle oil

THICK CUT CHIPS (PB, GF) £4

ONION RINGS (PB, GF) £4

SKINNY FRIES (PB, GF) £4

3 FOR £12 ON SNACKS AND SIDES EVERY TUESDAY

7PM-9PM

*Not Included

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AFTER DINNER

DESSERTS

STICKY TOFFEE PUDDING (V) **£6.5**

Toffee sauce, double jersey ice cream

CHOCOLATE BROWNIE (V, GF) **£6**

Dark chocolate mousse, chocolate sauce, chocolate soil,
Madagascar vanilla bean ice cream

AFFOGATO (V, GF) **£5**

Madagascar vanilla bean ice cream, espresso, coffee liqueur shot

LEMONGRASS & GINGER SET CUSTARD (PB, GF) **£6**

Rhubarb jam, cacao nibs

STRAWBERRY & PROSECCO JELLY (GF) **£6**

Strawberry sorbet, vanilla cremeux, crisped strawberries

PASSIONFRUIT POSSET (V) **£6.5**

Passionfruit granita, shortbread

SELECTION OF ENGLISH LAKES ICE CREAMS & SORBETS (V) **£5**

Choose up to 3 scoops from:

Ice Creams: Double Jersey (GF), Cartmel Sticky Toffee, Apple Crumble, Blackcurrant & Cream (GF), Madagascar Vanilla (GF), Cherry Ripple (GF)

Sorbets (PB, GF): Mango, Gooseberry, Strawberry, Lemon

HOT DRINKS

COFFEE

All of our coffees are made using freshly ground Lavazza Dark Roast coffee beans and can be made using Whole, Semi-Skimmed, Coconut, or Soya Milk (Extra Shot of coffee £0.75)

AMERICANO **£2.75**

ESPRESSO **£2.50**

LATTE **£3**

CAPPUCCINO **£3**

MOCHA **£3.75**

TEA

BREAKFAST TEA **£2.75**

DECAFFEINATED **£2.75**

EARL GREY **£2.75**

GUEST HERBAL TEA **£2.75**

Ask behind the bar for our current selection

INDULGENCES

Whether you're looking for the comfort of a cosy hot chocolate or something a bit more boozy, these hot drinks should hit the spot - treat yourself!

HOT CHOCOLATE **£3.75**

Loaded with whipped cream & marshmallows - add Baileys for £2.50

LIQUEUR COFFEE **£6.5**

Choose from Baileys, Tia Maria, Rum, Whiskey, or Amaretto

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