**MAINS**

**Breakfast Pie £18**

A Full English Breakfast in a pie, filled with Cumberland Sausage, Black Pudding, Smoked Back Bacon, Grilled Tomato, and topped with Fried Bread.

Served with baked beans and homemade brown sauce

**Monkfish Tikka Masala Pie £19**

A rich filling of Monkfish, Mussels, and Plaice in an authentic Tikka Masala sauce, topped with a Naan lid.

Served with Bhel Puri and Wild Garlic chutney

GF option available

**Venison, Black Pudding, Damson and Blue Whinnow Cheese Pithivier £19**

A delicate pairing of Venison, Blue Whinnow Cheese, Damson, and Black Pudding in layers of flaky, puff pastry.

Served with Botanical Gravy and Buttered Spring Greens

**Lamb Hot Pot Pie £19**

Our in-house signature dish, a hearty helping of tender Lamb, Carrots, and Celeriac, infused with Rosemary.

Served with Minted Gravy and Braised Red Cabbage

**Duck, Salted Plum, Pistachio Paté en Croute (Posh Pork Pie) £12.50**

An invigorating blend of Duck Breast, Duck Liver, Pork Shoulder, Lardo, Salted Plums, Pistachio, and Duck Aspic.

Served with Pickled Gooseberry Jam, Poached Gooseberries and Dressed Frisée

**Wild Mushroom, Cacao, Vermouth and Tarragon Pithivier (VE) £16**

A light and tasty filling of Wild Mushrooms, Cacao, Tarragon, and Vermouth in layers of puff pastry.

Served with Vegetable Gravy and Spring Greens

**DESSERT**

**SIDES**

Mashed Potato - £4

Buttered Spring Greens - £4

Chips/Fries £4

Baked Beans £3.50

Braised Red Cabbage - £4

**Caramelised Whey Tart £7**

Delicate sweet pastry with a tangy caramelised filling with hints of salted caramel.

Served with Clotted Cream and Pastry Crumble