



### STARTER

Homemade Soup of the Day - served with Crusty Bread and Butter (V)(GF)	£7
Homemade Chicken Liver Pate with Cumberland Sauce and Toasted Bread	£6
Beer battered Black Pudding with Piccalilli	£8
Sweet Chilli King Prawns with Toasted Flatbread (GF)	£9
Homemade Brie and Red Onion Tart (V)	£7

### MAINS

Loweswater Gold battered Cod with Homemade Chips and Mushy Peas	£10/18
Roast Chicken with Pearl Barley, Honey Roasted Veg and a Mushroom Sauce	£18
Homemade Vegan Chilli with Rice and Toasted Flatbread (V)(GF)	£15
Homemade Moroccan Spiced Lentil and Vegetable Casserole (V)(GF)	£8/15
Roasted Butternut Squash filled with Roast Veg in a Tomato Sauce with Salad (V)(GF)	£16
Grilled Salmon with Garlic King Prawns, Crispy Potatoes and Veg (GF)	£18
Homemade Beef and Ale Stew with Dumplings and Veg	£10/18
Local Haweswater Venison Haunch Steak with Mash, Veg and a Red Wine Sauce (GF)	£19

### SWEETS

Homemade Creme Brulee with a Biscuit	£6
Chocolate Fudge Cake with Vanilla Ice Cream	£8
English Lakes Ice Cream (ask for today's flavours - price per scoop (V)(GF)	£1.5
Homemade Sticky Toffee Pudding with Vanilla Ice Cream (V)(GF)	£7

Homemade Chips / Cheese(V)(GF) £3.5 / £4.5  
Fries / Cheese / Salt and Pepper (V)(GF) £3 / £4 / £4  
House Salad (V)(GF) £3.5

Garlic Bread / Cheese (V) £3.5 / £4.5  
Cheese and Tomato Flatbread (V) £7  
Seasonal Vegetables (V)(GF) £3