

THE HOUSE RESTAURANT & WINE BAR

STARTERS

Soup of the day
£3.60

Poached pear in mulled wine, crushed walnuts,
blue cheese crumbs (v)
£5.20

Fillet steak carpaccio, dressed rocket leaves,
parmesan shavings, capers & pine nuts
£6.90

Chicken and goats cheese roulade, red pepper compote
£5.40

Confit Barbary duck leg, slow braised red cabbage,
balsamic glaze
£5.80

Bruschetta duet, blushed cherry tomato & tapenade,
mushroom a la crème (v)
£4.90

Piri piri pan fried king prawns, garlic olive oil,
lemon twist
£6.80

'Moules Mariniere', steamed in white wine,
shallots, garlic & cream
£4.90

Balsamic & olive oil dressed rocket leaves,
parmesan shavings, capers & pine nuts
£4.90

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MAINS

Rack of lamb en croûte, buttered green beans,
Balsamic & honey glaze
£14.90

Grilled wild sea bass, warm salted potatoes,
spinach, red onion confit
£15.90

*8 oz pan seared steak (rump or fillet), hand cut
chips, roast tomato & portabella mushroom
£12.50 / £18.50

Corn fed chicken breast, chorizo & saffron risotto,
parmesan shavings
£12.50

Slow braised lamb knuckle, spring onion mash, pan
deglazed mint sauce
12.90

Vegetable strudel filled with red peppers, courgettes & cream
cheese, red wine & onion jus (v)
£9.90

'Moules Mariniere', steamed in white wine, shallots,
garlic & cream, pommes frites
£9.50

Pork fillet 'Stroganoff', smoked paprika, brandy flambé,
cream reduction, basmati rice
£10.90

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COPPER POTS TO SHARE

Simple rustic food served in warm copper pots
designed to be shared between two people

STARTERS

Large bowl of 'Moules Marinere', steamed in white wine,
shallots, cream sauce, garlic bread
£4.80 per person

Calamari Valencia, chicken goujons, piri piri garlic
king prawns, ali oli, marinated olives
£5.90 per person

MAINS

Cumbrian fell bred lamb hot pot, pickled red cabbage,
toasted ciabatta
£8.90 per person

Slow braised meatball in a ragu 'Tucci' sauce, buttered
spaghetti & parmesan shavings
£8.90 per person

Whole roast chateaubriand, hand cut chips, roasted tomatoes
& mushrooms, Dianne sauce
£19.50 per person

EXTRAS

Mixed or green salad	£2.50
Buttered pomme puree	£2.80
Seasonal vegetables	£2.80
Plum tomato, diced shallot, olive oil	£2.20
Hand cut chunky chips	£2.20
Tear & share garlic & cheese focaccia	£2.80
Marinated olives	£2.20
Sauces; Pepper, Bercy, Hollandaise, Béarnaise, Dianne	£1.00