

The Bar

& LOUNGE
MENU

Morning Coffee

Available from 10.00am to 12.00noon

Toasted Tea Cake £2.50

Toasted Crumpets £2.50

Afternoon Treats

Available from 12.00noon to 4.30pm

Cream Tea £5.00

Homemade fruit scone served with clotted cream, fruit jam and a pot of tea

Mini Afternoon Tea £11.95

A sandwich of your choice (honey roast ham, cheese and tomato, tuna or roast beef), a homemade fruit scone served with clotted cream, fruit jam and a pot of tea

Please Ask About our Full Afternoon Tea

Must be pre-booked with 24-hours notice

Tea & Coffee

Pot of Coffee & Shortbread £3.00

Pot of Tea & Shortbread £3.00

Cappuccino £3.00

Latte £3.00

Espresso £3.00

Sunday Lunch

Ask about our Traditional Sunday Roast.

Pre-book for this Sunday now.

The Sandwich Board

Available from 12.00noon to 6.30pm

Roast Sirloin	£7.95
With sautéed mushrooms and onions	
Honey Roast Ham	£7.25
With famous Hawkshead relish piccalilli	
Grilled Chicken Breast	£7.25
On ciabatta with aioli and rocket salad	
Cartmel Valley Smoked Salmon	£7.25
With beetroot and horseradish chutney, cucumber and crème fraiche	
Melted Goats Cheese	£6.95
On ciabatta with sun blush tomato, rocket leaves and our secret recipe onion marmalade	

All our sandwiches are made with locally sourced products.
They can be served on locally made Artisan Bread,
White or Brown Bloomer or Ciabatta Bun

Something More

Available from 12.00noon to 9.30pm

Chef's Soup of the Day	£4.95
Fresh Mussels	£7.95
Cooked in garlic, dill, white wine and cream sauce, served with rustic bread	
Cumberland Sausage	£11.95
Made by our local butcher, served with creamy mash and red onion gravy	
Beer Battered Haddock	£11.95
With hand cut chips, minted mushy peas and tartar sauce	
Aberdeen Angus Burger	£11.95
Served in a warm ciabatta bun with chunky chips, rasher of bacon, cheese, tomato relish and gherkin	
8oz Sirloin Steak (27 days matured)	£18.95
Cooked to your liking, served with chunky chips, vine tomatoes, confit mushrooms	
Steak Sauces	£2.50
Peppercorn, Diane or Garlic & Herb Butter	
Grilled Gammon Steak	£14.95
Served with a fried egg, vine tomatoes and chunky chips	
Minted Grilled Lamb Chops	£15.95
Served with mash or chips with minted jelly and a lamb jus	
Grilled Chicken Salad	£9.95
Served on crispy lettuce with croutons and a whole grain honey mustard dressing	
Fresh Spaghetti Alla Puttanesca	£9.95

Tapas (3 for £12.00)

Barbecue Baby Pork Back Ribs	£4.50
Sweet Chilli Chicken Wings	£4.50
Sautéed Spicy Chorizo with Bread	£4.50
Garlic Chilli Prawns with Bread	£4.50

Side Orders

Hand Cut Chunky Chips	£3.95
Rocket Salad with Parmesan	£3.95
Olive Oil & Balsamic Dressing	£3.95
Garlic Bread	£3.95
Onion Rings	£3.95
Bowl Of Steamed Vegetables	£3.95
Mix Marinated Olives	£3.95

Desserts

Available from 12.00noon to 9.30pm

Cartmel Sticky Toffee Pudding	£6.95
Served with vanilla ice cream and butterscotch sauce	
Lemon Tart	£7.45
Served with lemon meringue, raspberry crisp, lemon puree, caramelised orange segment and a	
Apple & Fruits of The Forest Crumble	£6.95
With custard and Lakeland ice cream	
English Lakes Ice Creams or Sorbets	£5.95

After Dinner Drinks

Coffee & Chocolates	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£3.00
Liqueur Coffee	£5.95
Amaretto, Benedictine, Cointreau, Whiskey, Brandy or a liqueur of your choice	

Cocktail Menu

Aviation

£8.95

Gin, maraschino liqueur, crème de violet and lemon juice.
A classic cocktail named after its sky-blue colour, first published in 1916; Aviation is a delicious fusion of citrus and floral notes.

Pacific Breeze

£7.95

Blackcurrant vodka, blue curacao, lemonade, mint and lemon.
This blue-streaked, vodka spiked lemonade is a light refreshing cocktail reminiscent of lazy summer days by the lake.

Southside

£7.95

Gin, lime juice, orange bitters, soda water and mint.
A gin-based, mint-kissed cocktail with a touch of citrus. Perfectly balanced and truly refreshing. Created during the height of prohibition, Southside was reportedly the drink of choice for the legendary Al Capone.

Berry Nice

£7.95

Raspberry vodka, Chambord, lemon juice and ginger beer.
This cocktail has rich blackberry flavours with a spicy ginger Finish; the quintessential pinnacle of refreshment.

French 75

£8.95

Gin, lime juice, sugar syrup and prosecco.
Created in the 1920s, the French 75 is a sublime fusion of gin and bubbles, with a kick that gives it its name.

El Presidente

£8.95

White rum, martini bianco, grand marnier and grenadine.
This refreshing and fully flavoured cocktail is simple yet sophisticated. Earning its acclaim in 1920's Havana, at the revered Bar La Florida.

Mint Julep

£8.95

Bourbon, sugar syrup, and mint
A peculiarly American drink, the Mint Julep is the perfect slow drink meant to be sipped and savoured, a true classic.

Wines by the glass

White & Delicious

Pinot Grigio, Pure Range, Casa Girelli, Italy	175ml	250ml
	£5.50	£6.75

Sauvignon Blanc Paparuda Estate	175ml	250ml
	£5.50	£6.75

Chardonnay Vinal, Bulgaria	175ml	250ml
	£5.50	£6.75

Pink & Perky

Boulevard Blush Route 66, California	175ml	250ml
	£5.50	£6.75

Pinot Grigio Blush Pure Range, Veneto, Italy	175ml	250ml
	£5.50	£6.75

Red & Rounded

Malbec/Shiraz Las Manitos, Argentina	175ml	250ml
	£5.50	£6.75

Merlot Blueridge, Bulgaria	175ml	250ml
	£5.50	£6.75

Pinot Noir Paparuda Estate	175ml	250ml
	£5.50	£6.75

Sparkling Wine

Prosecco Pure Range, Veneto, Italy		125ml
		£5.95

Champagne

House Champagne	125ml	Bottle
	£7.95	£35.95

Laurent Perrier NV Brut	Half	Bottle
		£30.00

Laurent Perrier NV Brut		Bottle
		£49.95