

We only use Armathwaite Estate Belted Galloway or Scotbeef, quality guaranteed, all our steaks are hand cut & dry aged by our chefs in house.

STARTERS

TEMPURA LANGOUSTINE TAILS Sesame wakame salad	14
GRILLED KING PRAWN TAILS Garlic butter, herb crumb	13
GRANTS TRADITIONAL ROPE HUNG SMOKED SALMON Dill cream cheese, pickles, brioche	14
CRISPY CALAMARI Sweet chilli mayo, rocket	10
BUFFALO MOZZARELLA (GF, V) Balsamic tomatoes, guacamole	11
DUCK LIVER PARFAIT Spiced estate plum chutney, brioche	12
SMOKED HAM SHANK BON BONS Honey mustard, salsa verde	13
CHEF'S SIGNATURE SOUP (VGA, GFA) Served with crusty bread	10

BURGERS

BELTED GALLOWAY BURGER Torpenhow cheddar, smoked bacon, fries	20
HALLOUMI BURGER (V) Cajun mushroom, tomato, chipotle sauce, fries	17
PORK, APPLE, SAGE & ONION BURGER	18
Smoked cheddar, fries	0.0
GRILLED CHICKEN BURGER Cajun mushroom, cheddar, fries	20

FROM THE GRILL

ALL GRILL ITEMS ARE SERVED WITH BEEF DRIPPING CHIPS & EITHER DRESSED SALAD OR VINE CHERRY TOMATOES & MUSHROOM (GF)

STEAK CUTS

(Please also see our specials for extra cuts)

7oz FILLET	40	80z SIRLOIN	34	SCOTTISH SALMON FILLET	22
10oz RIB EYE	38	602 MINUTE RUMP STEAK	20	CUMBRIAN CHICKEN BREAST	20

MAKE IT SURF & TURF ADD TEMPURA LANGOUSTINES

FOR 2 TO SHARE

Please choose you sauce	
COTE DE BŒUF 90 FISHERMANS CATCH. SALMON, COD, KI	NG PRAWNS, CALAMARI 70
CHATEAUBRIAND 95 BUTCHERS BLOCK, FILLET, SIRLOIN, RU	MP, BACON CHOP 88

MAINS

BRAISED BEEF BAVETTE (GF)	23
Honey roast carrot, mash, Dijon mushroom sauce	
SMOKED PAPRIKA & GARLIC PORK BELLY (GF)	20
Pancetta bubble & squeak, apple jus	
BLACK GARLIC COD LOIN	24
Samphire, crushed potato, tomato & caper dressing	
SMOKED HADDOCK & SPRING ONION FISHCAKE	21
Beluga lentils, burre blanc	
TEMPURA BATTERED HADDOCK	20
Chips, proper mushy peas, tartare sauce	
KERALAN CAULIFLOWER & RED PEPPER CURRY (VG, GF)	21
Basmati rice, onion bhaji	
BARBECUED MISO AUBERGINE (VG)	20
Peppered vegan feta, chilli, garlic, fries	
CLASSIC CHICKEN CAESAR SALAD	20
Gem lettuce, anchovies, parmesan, croutons	

SIDES & SAUCES

BEARNAISE, PEPPERCORN, BEEF JUS, DIJON MUSHROOM, CAFÉ DE PARIS BUTTER, GARLIC BUTTER 3.00 EACH

BEEF DRIPPING CHIPS / FRIES / CHEDDAR MASH / BUTTERED NEW POTATOES / BUTTERED GREENS / GARLIC MUSHROOMS / ROCKET & PARMESAN SALAD / ${\bf TOMATO}~\&~RED~ONION~SALAD~/~TEMPURA~BATTERED~ONION~RINGS$

 $6.00~\mathrm{EACH}$

DESSERTS

TIRAMISU (PICK-ME-UP) Marsala (contains alcohol), coffee, mascarpone	10
STICKY TOFFEE PUDDING Toffee sauce, banoffee pie gelato	10
CLASSIC CRÈME BRÛLÉE (GF) Raspberry macaron	10
NEW YORK STYLE VANILLA CHEESECAKE Blueberry compote	10
STEAMED CHOCOLATE (VG) ORANGE SPONGE Belgian chocolate ice cream	11
ICE CREAM & SORBET (GFA, VGA) 3 per s With sugar curls	соор
SELECTION OF TORPENHOW CHEESES (V, GFA) House plum chutney & Carr's biscuits	15

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LIGHT DISHES	
SOUP OF THE DAY (VGA, GFA) Served with crusty bread	7
CHEESY GARLIC BREAD (V) Mini side salad	6
MAIN DISHES	
7" MARGHERITA PIZZA (V, GFA) Mini salad, fries	10
TWO MINI CHEESE SLIDERS (GFA) Served with fries	10
CRISPY FRIED SCAMPI TAILS Fries, peas	10
4oz MINUTE RUMP STEAK Mini salad, fries	12
DESSERT	
MINI STICKY TOFFEE PUDDING (V) Vanilla ice cream	7
LAKES ICE CREAM (V, GFA) Vanilla & strawberry with sugar curl	6
WARM CHOCOLATE BROWNIE (V, GF) Served with vanilla ice cream	7

(V) Vegetarian | (VG) Vegan | (VGA) Vegan Adaptable (GF) Gluten Free | (GFA) Gluten Free Adaptable

If you are concerned about any food allergies or intolerances, please ask a team member, who will be delighted to assist. A discretionary gratuity of 10% is added to the bill & divided fairly between staff, independently from the business.