

# Hardknott bar & kitchen

Menu served 12pm - 9pm • Pizzas 12pm - 10pm • Please find a table and order at the bar

## TAPAS

FROM THE WOODBURNING KITCHEN  
FOR A QUICK SNACK ANYTIME 12-9PM

<b>SKINNY SKIN ON FRIES</b> GF DF	<b>3.5</b>
<b>SWEET POTATO FRIES</b>	<b>3.9</b>
<b>CHUNKY BEEF DRIPPING CHIPS</b>	<b>3.7</b>
<b>GREEN OLIVES IN OIL</b>	<b>3.5</b>
with garlic, basil & lemon (v) GF DF	
<b>GARLIC &amp; STILTON MUSHROOMS</b>	<b>4.9</b>
in cream sauce GF	
<b>CALAMARI</b>	<b>4.9</b>
with lemon mayo dip	
<b>BATTERED CHICKEN SCHNITZEL</b>	<b>4.5</b>
with lemon mayo dip	
<b>CUMBRIAN CHORIZO</b>	<b>4.5</b>
in honey, red wine & garlic GF DF	
<b>BEEF MEATBALLS</b>	<b>4.9</b>
with homemade chilli dip GF DF	
<b>CHICKEN WINGS</b>	<b>4.5</b>
lightly smoked & spiced DF	
<b>HARDKNOTT STICKY RIBS</b> GF DF	<b>4.9</b>
<b>FRESH MOZZARELLA &amp; VINE TOMATO</b>	<b>4.5</b>
with green pesto drizzle GF	
<b>GARLIC FLATBREAD</b>	<b>4.5</b>
<b>SMOKED HERDWICK CROQUETTES</b>	<b>5.5</b>
with roasted pepper, tomato & goats cheese dots	
<b>BOQUERONES - SALTED &amp; SMOKED ANCHOVIES</b>	<b>5.5</b>
with with salsa on croustini	
<b>HALLOUMI FRIES</b>	<b>5.5</b>
with spiced homemade yoghurt dip	
<b>TAPAS THURSDAY: 12 noon - 7pm</b> any 3 of the above	<b>10.0</b>

## STARTERS GF

<b>CUMBRIAN MEAT PLATTER</b> DF	<b>8.0</b>
Cumbrian meat selection with ciabatta croustini and Hawkshead relish	
<b>SMOKED TROUT FISH CAKES</b>	<b>7.5</b>
with salsa	
<b>HOMEMADE SOUP OF THE DAY</b>	<b>4.9</b>
with rustic bread & salted butter	

## SALAD BOWLS GF

dressed with fresh leaves & herbs from the garden.  
All salads with side of seasonal slaw, rustic bread & salted butter

<b>MIXED LEAVES</b>	<b>3.5</b>	<b>5.5</b>
caramelised red onion, seeds & vine ripe tomatoes tossed in Mary Berry dressing		
<b>WITH:</b>		
<b>WOOD BURNER ROASTED CHICKEN &amp; CUMBRIAN CHORIZO</b>	<b>6.9</b>	<b>10.9</b>
w/balsamic dressing		
<b>VEGAN CHEESE &amp; BALSAMIC ROASTED BEETROOT</b>	<b>6.9</b>	<b>9.9</b>
w/hedgerow jelly drizzle (v)		
<b>WOOD BURNER HOT SMOKED SEA TROUT &amp; EGG</b>	<b>7.9</b>	<b>11.9</b>
w/lemon mayo		

ALL PIZZAS CAN BE GLUTEN FREE FOR £2.50 EXTRA, PLEASE ASK WHEN ORDERING

## PIZZA

<b>Traditional</b>	<b>7"</b>	<b>10"</b>
<b>CLASSIC MARGHERITA</b> (v)	<b>7.5</b>	<b>9.0</b>
Tomato sauce topped with buffalo mozzarella and Cumbrian cheddar cheese		
<b>PEPPERONI</b>	<b>7.9</b>	<b>10.5</b>
Classic margherita with pepperoni		
<b>QUATTRO FORMAGGI</b> (v)	<b>8.9</b>	<b>11.0</b>
Classic margherita incl. four cheese's Cumbrian cheddar, mozzarella, Appleby brie & goats cheese		
<b>CAPRICCIOSA</b>	<b>8.9</b>	<b>11.0</b>
Classic margherita with Cumbrian ham & mushrooms		
<b>HAWAIIAN</b>	<b>8.9</b>	<b>11.0</b>
Classic margherita with Cumbrian ham & pineapple		
<b>POLLO</b>	<b>7.9</b>	<b>10.5</b>
Classic margherita with roast chicken		
<b>NAPOLI</b>	<b>8.9</b>	<b>11.0</b>
Classic margherita with olives, anchovies & capers		
<b>MONTANARA</b>	<b>9.5</b>	<b>11.5</b>
Classic margherita with goats cheese, red onion & roasted peppers		
<b>Extra topping</b> - 7" 50p and 10" £1 any of the above and jalapenos		
<b>GARLIC BREAD</b> (v)	<b>5.5</b>	<b>7.5</b>
<b>WITH CHEESE</b> (v)	<b>6.5</b>	<b>8.5</b>

## SPECIALS

<b>CARCOTI</b>	<b>9.5</b>	<b>11.5</b>
Classic margherita, fresh mozzarella, artichoke, green olive & fresh rocket		
<b>TOSCANA</b>	<b>9.5</b>	<b>11.5</b>
Classic margherita with shredded duck & hoi sin sauce		
<b>PANCETTA BRIA</b>	<b>10.0</b>	<b>12.0</b>
Classic margherita with Woodall's Pancetta, Appleby brie & caramelised red onion		
<b>CARNE DI FESTA (SPICEY)</b>	<b>10.0</b>	<b>12.0</b>
Chilli sauce, beef bolognese, jalapenos, Cumbrian salami, Cumbrian cheddar & mozzarella		
<b>GAMBERONI AU AGLIO &amp; CHORIZO</b>	<b>10.5</b>	<b>12.5</b>
Garlic king prawns and Cumbrian chorizo		

## DIPS

<b>GARLIC MAYO, CHILLI SAUCE OR BBQ SAUCE</b>	<b>2.0</b>
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## TRADITIONAL MAINS

<b>PIE OF THE DAY</b>	<b>10.9</b>
w/beef dripping chips, seasonal vegetables & gravy	
<b>CUMBRIAN TATIE POT</b>	<b>10.9</b>
Herdwick mutton, local beef, black pudding, potato & carrot hot pot with pickles & bread	
<b>POSH SCAMPI - BATTERED KING PRAWNS</b>	<b>13.9</b>
w/chunky beef dripping chips, salad & homemade chilli sauce dip GF	
<b>FISH/ SEAFOOD OF THE DAY</b>	from <b>12.9</b>
<b>LINGUINI BOLOGNAISE</b>	<b>10.9</b>
with fresh seasonal leaves & parmesan flakes	

## TRADITIONAL MAINS (cont)

<b>CUMBERLAND SAUSAGE</b>	<b>10.9</b>
with chunky beef dripping chips & brace of farm eggs or champ mash, vegetables & gravy GF	
<b>FOUR CHEESE &amp; SPINACH LASAGNE</b>	<b>11.9</b>
with skinny fries & dressed mixed leaf salad (v)	
<b>VEGAN DISH OF THE DAY</b> (v) from	<b>10.9</b>

## STEAKS

<b>LOCAL LIMOUSIN</b>	
▲ Served sizzling on a hot (300 degree) Lava Rock at your table to cook through as long or short as you choose	
<b>6OZ RUMP</b> GF DF	<b>11.9</b>
<b>12OZ RUMP</b> GF DF	<b>20.0</b>
▲ All served with skinny skin on fries and onion rings	
<b>Add a Sauce</b>	
<b>PEPPERCORN, BLUE CHEESE, or DIANE</b>	<b>2.5</b>
(garlic, mushroom, brandy & Dijon mustard)	
<b>Add salad</b>	<b>3.0</b>
(mixed leaves, caramelised red onion, seeds & vine tomatoes tossed in Mary Berry dressing)	

## Steak Stones - Customer Instructions

With our fantastic Steak Stones you can enjoy cooking your steak at your table exactly as you like, meaning every mouthful is cooked to perfection. The sizzling lava stone is extremely hot so needless to say, do not touch the stone, following the brief instructions below will ensure you enjoy this sensational meal the very best way possible.

1. Upon delivery to your table you should ensure that the steak is seared on both sides by turning each side over for a few seconds.
2. You can then cut and cook every mouthful exactly as you like.
3. If you like your steak well done simply cut the steak into strips or smaller bite size pieces and turn these a few times and they will start to cook through.
4. If you like your steak more rare, simply cut off bite size pieces and sear the stone, the longer you leave it the more cooked it will become, you will soon get the hang of how it works.
5. You can either add small amounts of condiments to the stones to create a marinade or cook each bite and add the sauce afterwards.
6. Happy sizzling!!

**Please be very careful with the stones they have sat in the woodburner at over 300 - 400 degrees and will burn anybody who touches one. We recommend NOT for children.**

## HOMEMADE BURGERS

All with skin on fries, onion rings, coleslaw and garnish

<b>LOCAL HERDWICK MUTTON BURGER</b>	<b>11.9</b>
Cucumber riata and leaves GF DF	
<b>VEGGI CHICKPEA BURGER FALAFEL STYLE</b>	<b>11.9</b>
Horseradish yoghurt and leaves (v)	
<b>LIMOUSIN/GALLOWAY BEEF BURGER</b>	<b>11.9</b>
Tomato relish and leaves GF DF	
Add the following	each <b>1.5</b>
<b>cheddar</b>	
<b>stilton</b>	
<b>smoked bacon</b>	
<b>blackpudding</b>	

gf Gluten Free df Dairy Free v Vegetarian

Unless stated and to the best of our knowledge there are no nuts in our dishes, other than the pesto is made with pine nuts - please ask about vegan options.

Gluten free dishes will be served with homemade gluten free flatbreads instead of bread. (V), DF, GF means the dish can be but is not automatically (V), DF, GF

**ALWAYS STATE YOUR DIETARY REQUIREMENTS WHEN ORDERING** to ensure allergens are taken into consideration.

All pizzas are cooked to order in our authentic woodburning oven.

Our beef burgers are not overcooked, however if you prefer them well done, please ask when ordering. If any burgers arrive under-done for your liking, please say so immediately and we will cook them some more!

# EVENTS

Please find a list of **SOME** of the events we host throughout the year - a full list and further details can be found on our website

**22 - 24 March  
GIN PARTY**

**25 - 28 April  
CIDER & SAUSAGE FESTIVAL**

**6 - 9 June  
BOOT BEER FESTIVAL**

**5 - 6 July  
ESKFEST**

**2 - 4 August  
COCKTAILS, FIZZ & PUDDING PARTY**

**30 - 1 September  
LARGERPOCALYPSE**

**21 - 24 November  
WINE FESTIVAL**

**29 - 1 December  
FINALE WEEKEND**

**26 - 31 December  
FESTIVE FROLICS including**

**31 December  
NEW YEARS EVE PARTY**

Look out  
for our  
**Taster Menu  
Dates**

777 New Years Eve  
777 Wine Festival  
and more ----

**TAPAS  
THURSDAYS**

3 Tapas for  
£10

**SIZZLIN  
SUNDAYS**

2 Steak stones  
& wine  
£25

Stay over  
for £25

Thursday &  
Sundays  
add  
breakfast butty  
& a brew  
for £5

## MAKE A BREAK

Bed & Breakfast from £90 per room per night

## SIZZLIN SUNDAY OFFER

2 steak stones & a glass of wine each - **£25**

sleep over from **£25** per person

add brew & breaky butty £5