



We do not stock **gluten free** bread
however we can make it with a few hours notice.

All of our dishes can be adapted most of the time
on both lunch and dinner menus.

We are also happy to order in **gluten free** sausage
given notice for breakfasts or we will substitute if no notice is given.

Sample lunch menu.

To start.

'Half a pint' of royal Greenland prawns, Marie Rose sauce, crisp lettuce. £5

Leek and sweet potato soup. £5

Pressed terrine of Low Howgill Farm pork and pistachio,
bramley apple and sultana chutney. £5.

To follow.

Pan fried sea bass, Morecambe bay shrimp and cucumber risotto,
white wine cream sauce. £11

Slow cooked shoulder of local lamb, parsnip puree, lamb and mint gravy,
roast potatoes and seasonal vegetables. £11

Grilled Low howgill Farm shorthorn beef flat iron steak, red wine and shallot sauce,
little Stilton salad, proper home cut chips. £11

Roast breast of chicken, buttery mash, chestnut mushrooms, smoky bacon
and red wine sauce. £11

A selection of desserts are available to finish.