

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

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

STARTERS GF

CUMBRIAN MEAT PLATTER DF	8.0
Cumbrian meat selection with ciabatta croustini and Hawkshead relish	
SMOKED TROUT FISH CAKES	7.5
with salsa	
HOMEMADE SOUP OF THE DAY	4.9
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	Small Main
MIXED LEAVES	3.5 5.5
caramelised red onion, seeds & vine ripe tomatoes tossed in Mary Berry dressing	
WITH:	
WOOD BURNER ROASTED CHICKEN & CUMBRIAN CHORIZO w/balsamic dressing	6.9 10.9
VEGAN CHEESE & BALSAMIC ROASTED BEETROOT w/hedgerow jelly drizzle (v)	6.9 9.9
WOOD BURNER HOT SMOKED SEA TROUT & EGG w/lemon mayo	7.9 11.9

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

PIZZA

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

SPECIALS

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

DIPS

GARLIC MAYO, CHILLI SAUCE OR BBQ SAUCE	2.0
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TRADITIONAL MAINS

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

TRADITIONAL MAINS (cont)

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

STEAKS

LOCAL LIMOUSIN	
▲ Served sizzling on a hot (300 degree) Lava Rock at your table to cook through as long or short as you choose	
6OZ RUMP GF DF	11.9
12OZ RUMP GF DF	20.0
▲ All served with skinny skin on fries and onion rings	
Add a Sauce	
PEPPERCORN, BLUE CHEESE, or DIANE	2.5
(garlic, mushroom, brandy & Dijon mustard)	
Add salad	3.0
(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	
LOCAL HERDWICK	11.9
MUTTON BURGER	
Cucumber riata and leaves GF DF	
VEGGI CHICKPEA BURGER	11.9
FALAFEL STYLE	
Horseradish yoghurt and leaves (v)	
LIMOUSIN/GALLOWAY	11.9
BEEF BURGER	
Tomato relish and leaves GF DF	
Add the following	each 1.5
cheddar	
stilton	
smoked bacon	
blackpudding	



Gluten Free



Dairy Free



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