

Sample Menus



Afternoon Menu

(Served 12pm – 3pm)

Soup of the day, homemade bread and herb butter

£4.95

Sandwiches

Cartmel Valley smoked salmon and prawns, watercress mayo and capers £9.95

Tuna, red onion and mayonnaise

£6.50

Soft boiled Winsters eggs and chef's mayonnaise

£6.50

Creamy Lancashire cheddar, Hawkshead tomato chutney and rocket £7.50

Honey and mustard roasted ham, house piccalilli

£7.50

*All sandwiches served on Artisan Bloomer white or brown bread with
mixed leaf salad*

Lyth Valley Ploughman's

Posh ploughman's, home roasted meats, cheese, orchard preserves & pickles, house pie, bread & crackers

£14.95

Chunky Chips £3.95

Fries £3.95

Sweet Potato Fries £3.95

Seasonal Vegetables £3.95

Dinner/Lunch Menu

(Served 12pm – 3pm & 6.00pm – 9pm Monday – Sunday)

For the Table

Beer and caramelized onion bread & butter

£2.95

House marinated olives

£3.95

Pheasant, honey & mustard baby bangers, bread sauce

£4.95

Eden valley brie, orchard apple and damson chutney

£4.95

Pigs head croquettes, warm Bramley apple sauce

£4.95

Nibbles platter to share

£15.95

Starters

Soup of the day, homemade bread and butter

£4.95

Homemade black pudding, duck egg, cider caramel and watercress

£8.50

Mussel broth, celeriac, leeks, Winster beer bread

£8.50

Potted chicken liver, damson & gin jelly, brioche

£7.95

Carrot & orange tatin, goats curd & pistachios

£7.95

Muncaster crab, avocado, lemon & fennel

£12.00

Candied beetroot, blue cheese mousse, seeded granola, truffle & honey

£7.95

Duck and Foie gras Ballotine, fig chutney, homemade brioche

£8.50

Salmon & haddock fish cake, poached egg & salsa verde

£7.50

Mains

Stonebass, onion soubise, wild mushrooms,
celery, madeira & thyme
£19.95

72-hour pork belly, sweet potato, cavalo
nero, black pudding & beets
£18.95

Lamb rump, pumpkin gnocchi, lentils,
black olive jus, feta
£17.95

Winster pheasant, 'foristiere' roasted roots,
bread sauce
£18.50

Cauliflower risotto, fennel & blue cheese
£12.95

Ploughman's, home roasted meats, cheese, orchard preserves & pickles, house pie, bread &
crackers
£14.95

Classics

Winster beer battered haddock, marrowfat
peas, tartare sauce & hand cut chips
Small £10.95 Large £13.95

Beef cobbler, blue cheese scones, buttered
carrots
£13.95

Winster Valley Game Pie, sweet & sour red
cabbage
£14.95

Crispy duck leg, chorizo cassoulet & 'runny
egg'
£13.95

Pork, stilton & mango sausage, creamed
potatoes, red wine sauce, crispy onions
£13.50

Dry Aged Hereford Salt Chamber Cumbrian Beef

10oz Sirloin £22.50

10oz Fillet £26.50

All served with grilled field mushrooms, confit vine tomatoes, fine beans, onion rings, watercress,
hand cut chips and peppercorn sauce

Sides £3.95 each

Garden Salad
Seasonal Vegetables
Beef Dripping Chips

New Potatoes
Sweet Potato Fries
Onion Rings

Desserts

Sticky toffee pudding

£7.00

Vanilla cheese cake, taste of blackcurrant and honeycomb

£7.50

Chocolate mousse, mandarin & passionfruit sorbet, boozy

oranges

£7.50

Yogurt mousse, fizzy damsons, white chocolate & honey

comb

£7.50

Spiced warm black treacle cake, clotted cream & custard

£6.50

Cheese Plate

£10.00

Selection of homemade ice-creams and sorbets

£1.50 per scoop