

Valentine's Day

Wednesday 14th February

Treat your loved one to dinner out - and we'll treat you to a bottle of house wine when two of you enjoy three courses off our main menu or specials board.

Duncan Heather

Friday 23rd February 8pm

This experienced artist has a breathtaking tenor voice, warm personality and unique theatrical flair and delivers a great performance.

French onion soup with a Parmesan crouton GF DF

King prawn kebab with pea brûlée GF DF

Fried halloumi with caramelised walnuts and honeyed yogurt GF

Ham hock terrine with crispy croutons, rocket and caramelised red onions

Treacle marinated beef cheek in a rich red wine and port sauce, mashed potatoes and buttered scallions GF DF

Honey and orange fried seabass fillet with puy lentils and watercress GF DF

Chicken Kiev- garlic butter seeped chicken breast in panko breadcrumbs with creamy slaw and twice cooked chips

Wild mushroom piccata- fettuccine with white wine, parsley and garlic. Finished with Parmesan topped croutons. V

Zesty lemon and lime cheesecake with lemon curd, meringue shards and vanilla ice-cream.

Orange and cinnamon infused bread and butter pudding with double cream vanilla custard

Cartmel sticky toffee pudding with vanilla ice-cream.

A selection of regional cheese, biscuits, butter and chutney.

£44-95
per head
Booking and preorder
essential.
£10 deposit