

# Lunch Menu

## Starters

### Homemade Soup of the Day

Made from fresh ingredients, served with baked bread

£5.25

### Whole Steamed Welsh Mussels

Bound in a garlic, soft herb and local cream sauce

£6.50

### Panache of Melons

Fruit sorbet, berry compote

£5.95

### Crispy Whitebait

Sweet Chilli and Lemon Mayonnaise

£5.95

### Smoked Ham Hock Croquette

Beetroot Ketchup, dressed salad leaves

£5.95

# From our unique Synergy Grill

Maple and Rosemary infused Pork Chop  
Served with potatoes and vegetables

£10.95

English Cured Gammon Steak  
Fried local duck egg, pineapple, hand cut chips, vegetables

£10.95

Free Range Breast of Chicken  
With classic Dianne sauce, potatoes and vegetables

£11.95

Stirfry of Salt and Pepper Tiger Prawns

£11.95

Hop House Beer Battered Haddock  
Mushy peas, Tartare sauce, hand cut chips

£10.50

Asparagus and Ricotta Tortellini  
Vine tomato and basil sauce

£8.95

## Whole Steamed Mussels Normandy Style

Mussels in a cider, garlic and cream sauce, accompanied with French  
fries

£11.95

## Lake District Farmers dry aged 300g Sirloin Steak

£25.95

## Lake District Farmers Onglet Steak

Served medium rare only

£17.50

Steaks served with traditional Grill Garnish  
Confit Tomato, Portabella Mushroom, Hand Cut Chips

## Sides

Sweet Potato Fries £2.95

French Fries £2.95

Hand Cut Chips £3.25

Side Salad £2.95

## Desserts

### Hand made Luxury Ice Cream Selection

Choose 3 from

Madagascan Vanilla, Caramel, Honeycombe & Fudge,  
White Chocolate & Baileys, Popcorn, Banoffee  
White Peach & Basil, Passion Fruit, Gin & Tonic, Mojito

£6.50

### Tropical Eton Mess

Crisp Coconut Meringue, Fresh Pineapple, Passion Fruit Syrup,  
Rum Chantilly Cream

£5.95

### Cumbrian Cheese Selection

With Biscuits, Chutney, Celery and Grapes

£7.95

### Clarence House Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

£6.50