

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