

## Desserts

Sticky Toffee Pudding (ve) - £7.95  
vanilla ice cream

Baked Alaska (v) - £8.5  
white chocolate & raspberry ice cream, raspberry & gin syrup

Tiramisu (v) - £10

Chocolate Tart (v) - £10  
crème fraîche, hot honey

Yorkshire Rhubarb Crumble (v) - £8.5  
custard

Selection of 3 Cheese (v) - £12  
sourdough crackers, grapes, fruit chutney, quince jelly

Selection of 5 Cheese (v) - £18  
sourdough crackers, grapes, fruit chutney, quince jelly



## Stove Menu

Monday to Saturday - 12noon till 9.30pm  
Sunday - 12noon till 9pm

## Dessert Wines

	75ml glass	bottle
Finca Antigua Moscatel Naturalmente Dulce spain	£7.35	£35.3 375ml
Oremus Tokaji Aszú 5 Puttonyos hungary		£85 500ml
Maculan Dindarello Moscato italy	£8.4	£43.3 375ml

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## Snacks

Warm Butter Croissant Roll (v) - £3.5  
cumbrian butter

Garlic Bread (v) - £5  
add cheese - £2.5

Pork Crackling - £6.5  
house sauce

Padrón Peppers (ve) - £7  
fresh herbs, sea salt, lime

Marinated Gordal Olives (ve) - £7  
lemon, garlic, chilli, coriander

## Starters

Salt-Roasted Golden Beets (ve) - £10.5  
toasted quinoa, pomegranate, pickled hibiscus shallots, watercress

Burrata (v) - £14  
heritage tomatoes, wild garlic pesto, aged balsamic vinegar

Port of Lancaster Smoked Salmon - £14  
whipped crème fraîche, country bread croutons, sauce gribiche

Duck Liver Parfait - £14  
orange & mustard seed chutney, toasted sour dough

Poached Lakeland Farm Egg (v) - £15.5  
roasted asparagus, wild garlic hollandaise

## Main Courses

- Available from 5pm -

Dukkah Crusted Cumbrian Chicken - £22.5  
chicken escalope, tenderstem broccoli, lemon chilli aioli

Roasted Cauliflower & Broccoli (ve) - £22.5  
harissa dressing, hazelnuts, golden raisins, mint

Lakeland Venison Pappardelle - £26  
braised venison, pine nuts, tomatoes, rosemary, parmesan

Grilled Sea Bass - £28.5  
spinach, lemon, capers, parsley

Seared Loch Duart Salmon - £28.5  
sautéed spring greens, wild garlic hollandaise

Dry-Aged 10 oz Native Rib Eye Steak - £38.5  
coffee rub, asparagus, citrus & garlic crumb, red wine jus

## Sides

House Salad (ve) - £6  
young lettuce, cherry tomatoes, cucumber, red onions,  
lemon herb dressing

Oven Roasted New Potatoes (ve) - £6  
sea salt, rosemary

Tenderstem Broccoli (ve) - £6

Sautéed Spring Greens (ve) - £6

Roasted Cauliflower & Broccoli (ve) - £6  
harissa dressing

Fries (ve) - £6

Truffle Fries (v) - £7  
parmesan, parsley

Asparagus (v) - £8  
citrus & garlic crumb

## Salads

House (ve) - £10.5  
young lettuce, cherry tomatoes, cucumber, red onions,  
lemon herb dressing

Caesar - £12.5  
gem lettuce, white anchovies, croutons, parmesan

Gratinated Goat Cheese (v) - £16.5  
spring lettuce, radishes, honey mustard dressing

### Add to your Salad

Grilled Herb-Feb Yorkshire Chicken Breast - £9.5

Loch Duart Salmon - £12.5

Grilled Sea Bass - £10.5

Poached Lakeland Farm Egg (v) - £2.5

## Langdale Prime Burgers

Chickpea (ve) - £16.5  
prezel bun, pickled cabbage & fennel slaw, rocket, plant based  
cheddar, crispy onions, house sauce

Buttermilk Fried Cumbrian Chicken - £18.5  
cumbrian chicken breast, prezel bun, cheddar, romain lettuce, streaky  
bacon, crispy onions, house sauce

Cumbrian Beef - £20  
7 oz cumbrian beef, rustic bun, cheddar, romain lettuce, streaky  
bacon, crispy onions, house sauce

## Stone-Baked Pizzas

Margherita (v) - £15  
tomato, fresh basil, mozzarella

Salty Sailor (ve) - £16.5  
peppers, olives, capers, garlic, chilli flakes, tomato, mozzarella

Cumbrian Meat & Sausage - £20  
spianata, venison salami, truffled prosciutto, red onions, rocket  
tomato, mozzarella

v = vegetarian ve = vegan

**Allergies & Intolerances** - If you have an allergy, please speak to our team when ordering. All our food is prepared in an environment where allergens are present. While our team takes every reasonable precaution, we cannot guarantee to be trace-free.

We have added a discretionary service charge of 10%. Please let your server know if you wish for this to be removed.