

Desserts

Sticky Toffee Pudding (v) - £11.5
english lakes madagascan vanilla ice cream, toffee sauce

Yuzu Cheesecake (ve) - £11.5
fresh strawberries, mint

Hazelnut & Chocolate Delight (v) - £11.5
hazelnut mousse & crunch, fleur de sel

Banoffee Tartlet (v) - £8.5

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 Dinner Menu

Monday to Saturday - 5pm to 9.30pm
Sunday - 5pm to 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

Snacks

Rosemary Focaccia 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, basil pesto, aged balsamic vinegar

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

Chilled Cherry Soup (ve) - £9.5
white wine, coconut yogurt, lime, poppy seed swirl

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

Main Courses

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

Roasted Cauliflower & Broccoli (ve) - £19.5
harissa dressing, hazelnuts, golden raisins, mint

Lakeland Venison Pappardelle Pasta - £26
braised venison, pine nuts, cherry vine tomatoes, fresh herbs,
parmesan

Grilled Sea Bass - £26.5
spinach, lemon, capers, parsley

Seared Loch Duart Salmon - £26.5
sautéed spring greens, hollandaise

Dry-Aged 10 oz Native Rib Eye Steak - £38.5
coffee rub, asparagus, citrus & garlic crumb, 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 Cumbrian 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) - £14.5
prezel bun, pickled cabbage & fennel slaw, rocket, plant based
cheddar, crispy onions, house sauce

Buttermilk Fried Cumbrian Chicken - £15.5
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) - £14
tomato, fresh basil, mozzarella

Salty Sailor (ve) - £15
peppers, olives, capers, garlic, chilli flakes, tomato, mozzarella

Cumbrian Meat & Sausage - £18.5
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.