

Starters

Brussels Pate

Served with toasted ciabatta bread and a red onion chutney

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Homemade leek, pea and watercress soup (vegetarian, vegan),

Served with a warm roll and butter

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King prawns coated in a crispy herb and garlic crumb

Served with a light yogurt dip and salad

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Sticky Hoisin Chipolatas

Topped with sesame seeds, spring onions and pea shoots

Mains

Balmoral Chicken

A Scottish classic and named after Balmoral Castle - a chicken breast stuffed with haggis and wrapped in bacon, covered in a creamy whisky sauce. Served with mashed potatoes and seasonal vegetables

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Battered Haddock Fillet

A classic - hand-cut chips, mushy peas and homemade tartare sauce.

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Homemade Steak and Ale Pie

served with hand-cut chips, garden peas and proper gravy.

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The Herbivore (vegetarian, vegan available)

A plant based patty, topped with melted vegan cheese. Served in a brioche roll, cos lettuce, tomato, relish and vegan mayonnaise, with hand-cut chips, homemade coleslaw, and salad.

Desserts

Gingerbread Cheesecake

Served with vanilla ice cream

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Crème brûlée and a

shortbread biscuit

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Warm Homemade Chocolate Brownie

with vanilla ice cream

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Three scoops of Lakes ice cream

or sorbets - ask for today's range

TEA AND FILTERED COFFEE TO FOLLOW

Dark Skies Menu

*If you have a food allergy, intolerance -
please speak to a member or the
team for advice or a menu.*