



## CHEF'S SPECIALS

### RIB EYE STEAK 10oz £ 19.50

*Locally sourced 10oz Ribeye Steak, cooked to your liking & finished with Garlic Butter. Served with Chunky Chips & Fresh Salad*

### ADD A HOMEMADE SAUCE £ 2.50

*Brandy & Pink Peppercorn / White Wine Cream & Mushroom*

### DUCK BREAST £ 17.50

*Pan Seared Goosnargh Duck Breast with a rich Mixed Berry & Date sauce, served with a Parsnip Puree and a fresh Green Salad with Pea Shoots*

### PAN FRIED SEA BASS £ 17.50

*Fresh Duo of Sea Bass Fillets, Pan Fried & Served on a Bed of Polenta. Accompanied by a Panzanella Salad*

### CHICKEN CACCIATORE £ 16.50

*Fresh chicken breast cooked with red wine and crushed tomato sauce, with roasted cherry tomatoes button mushrooms and olives. Served on a bed of Papadella*

### VEGAN ITALIAN BEAN CHILLI £ 14.00

*Ragu sauce with fresh vegetables Italian berlotti & kidney beans, chick peas and red chilli, served with toasted ciabatta*

### VENISON CASSEROLE £ 17.50

*Cumbrian Venison slow cooked in red wine with root vegetables & fresh herbs, served with toasted ciabatta*

## SIDE ORDER & GARLIC BREADS

12" GARLIC BREAD £ 7.50

PLAIN | CHEESE | TOMATO | CHEESE & TOMATO

SWEET POTATO FRIES **V** £ 3.50

GARLIC MAYO DIP **V** £ 1.50

ONION RINGS SERVED £ 2.50

WITH GARLIC MAYO DIP **V**

CHUNKY CHIPS **V** £ 3.00

PITTED GREEN & BLACK £ 3.00

OLIVES **GF**

SALAD £ 3.50

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free-from' traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients.