

nibbles

| | |
|--|--------|
| Marinated olives, Grange Bakery pittas, hummus (VE) for 2 to share | £8.50 |
| Artichoke fritters, pickled beetroot, tahini dressing (VE) | £6.50 |
| Heritage carrots, butternut squash, Eden valley halloumi | £6.00 |
| Cartmel valley smoked trout pate, pickled cucumber, rye bread crackers | £8.50 |
| Tempura soft shell crab, pink ginger, soy & sesame dressing | £12.00 |
| Chorizo picante, wild garlic aioli | £7.50 |
| John Stott's smoked duck baby bangers, apple & date ketchup | £8.00 |

starters

| | |
|--|--------|
| Organic duck liver parfait, gooseberry and shallot jam, sourdough toasts | £9.00 |
| Morecambe Bay potted brown shrimps, toasted English muffin, endive salad | £12.50 |
| Beetroot and Lakes gin cured Gravlox, mascarpone, fennel, rye bread crackers | £10.50 |

grill

Locally sourced Short horn and Hereford breeds. Our steaks are traditionally dry aged for 35 days with full traceability from farms in Cumbria, North Lancashire and Yorkshire.

| | |
|------------------------|--------|
| 8oz Fillet | £38.00 |
| 8oz Sirloin | £30.00 |
| Chateaubriand to share | £70.00 |

All steaks are served with confit tomato, field mushrooms, peppered beans, hand-cut chips, onion rings & watercress

| | |
|--|--------|
| Sauces – Peppercorn, Béarnaise | £2.00 |
| 10oz sweet cured gammon steak, runny duck egg, pineapple relish, hand-cut chips, onion rings, watercress | £17.50 |

| | |
|---|--------|
| The Swan Burger, sourdough milk roll, Pinks streaky bacon, Swiss cheese, vegetable slaw and fries | £16.50 |
|---|--------|

only on sunday

from 12 noon, when its gone ... its gone!

| | |
|--|--------|
| Roasted rib of Cumbrian beef, fondant potato, fine beans, Yorkshire pudding, red wine jus, salsa verde | £16.50 |
|--|--------|

flatbreads

| | |
|--|--------|
| Frank's Cumbrian chicken, Pinks bacon, gem lettuce, soft boiled egg & parmesan | £14.50 |
| Moroccan spiced lamb shoulder, hummus, tzatziki, wild rocket | £15.50 |
| Cod goujons, apple & fennel slaw, gem lettuce, citrus dressing | £15.50 |
| Chargrilled Mediterranean vegetables, hummus, green salsa (VE) | £12.50 |

mains

| | |
|---|--------|
| Slow cooked organic pork belly, sticky cheek, fondant potato, confit fennel, apple & brandy jus | £22.50 |
| Whole grilled lemon sole, sprouting broccoli, new potatoes, samphire | £24.50 |
| Steamed Shetland mussels, tomato, sobrasada and chilli sauce, crusty bread | £16.50 |
| Loweswater Gold beer battered fish & chips, mushy peas and tartare sauce | £15.50 |
| Slow cooked Swaledale beef suet pudding, stock pot carrots, creamed potatoes, shallot gravy | £18.50 |
| Hake Kiev, ratté potatoes, sprouting broccoli, brown shrimp & lemon butter | £22.00 |
| Chicken and mushroom pie, creamed potato, crushed peas | £16.50 |
| Asparagus & pea ravioli, wild garlic pesto, feta cheese, toasted pine nuts (V) | £16.50 |
| Beetroot and rosemary risotto (VE) | £14.50 |
| Frank's roasted Cumbrian chicken and smoked bacon salad, soft boiled egg, parmesan mayonnaise | £16.50 |
| Charred spring leek and broad bean salad, bulgur wheat, ricotta fritter, citrus dressing (V) | £14.50 |

sides

| | | | |
|-------|-------|---------------------------|-------|
| Chips | £4.00 | Spring greens | £4.00 |
| Fries | £4.00 | Rocket and parmesan salad | £4.00 |

puddings

| | |
|---|-------|
| Rhubarb and ginger cheesecake | £7.50 |
| Vanilla doughnuts, chocolate sauce | £7.50 |
| Sticky toffee pudding, butterscotch sauce, vanilla ice cream | £6.50 |
| Custard tart, yoghurt ice cream, blueberry compote | £7.50 |
| Chocolate and damson brownie, vanilla ice cream | £7.50 |
| Selection of 3 local cheeses, all served with local honey, oat cakes and damson chutney | £8.50 |

white

if you like Sauvignon Blanc: Bottle 125ml 175ml 250ml

Verdicchio Castelli di Jesi Classico, Vignamato, Italy 2019 £25.00 £4.35 £6.10 £8.70
Fresh & Fruity with a delicate nutty aroma.

Nika Tiki Marlborough Sauvignon Blanc, New Zealand 2019 £28.00 £4.85 £6.80 £9.70
Zingy lime, lemon and tropical fruit characters, thoroughly refreshing

Sancerre La Croix du Roy, Lucien Crochet, Loire Valley, France 2018 £52.00 £8.85 £12.40
Crisp, rounded with classic mineral overtones.

if you like Chardonnay:

First Fleet Chardonnay, South-Eastern Australia 2019 £23.00 £5.60 £8.00
Well rounded, packed with apples and melon flavours.

EQ Quartz Chardonnay, Matetic, Chile 2017 £36.00 £6.20 £8.65 £12.35
Tropical fruit flavours, a touch of oak with a dry long finish.

Chablis, Domaine Jean-Marc Brocard, Burgundy, France 2019 £45.00 £7.70 £10.75
Classic Chablis, well structured, crisp and delicious.

if you like Pinot Grigio:

Poggio Alto Pinot Grigio, Veneto, Italy, 2019 £23.00 £5.60 £8.00
Fresh pear and almond fruit. Dry and refreshing.

The Pointer Pinot Gris, Coopers Creek, New Zealand, 2017 £34.00 £8.20 £11.70
Spicy pear flavours, intense but soft on the finish.

Gavi di Gavi Meirana, Broglia, Piedmont, Italy 2019 £37.00
Fresh and Dry with great texture and beautiful green fruits.

rosé

Poggio Alto Pinot Grigio Rosé Veneto, Italy 2019 £23.00 £5.60 £8.00
Light-bodied dry rosé refreshing, packed full of rich red summer fruits.

Beringer Zinfandel Rosé, California, USA 2019 £24.00 £5.85 £8.35
Soft, well-rounded, in a medium style, with lovely ripe strawberries.

M de Minuty Cotes de Provence rosé, France 2019 £38.00 £9.10 £13.00
A wonderful example of quality Provence Rosé.

Diamarine Côteaux Varois en Provence Rosé, France 2019 £29.00 £7.00 £10.00
Pale with fresh redcurrant and citrus peel aromas and an elegant finish

M de Minuty Cotes de Provence rosé, France 2019 Magnum £70.00
A wonderful example of quality Provence Rosé.

fizz

La Delfina Prosecco DOC, Italy £28.00 £5.95
Lively citrus flavours with aromas of green apple and blossom

Champagne Drappier Carte d'Or Brut, France NV £55.00 £9.95
Dry and Elegant.

Champagne Drappier Rosé de Saignée Brut, France, NV £65.00 £10.95
A beautifully balanced Rosé Champagne.

Bollinger Special Cuvee Champagne, France NV £85.00

Ruinart Blanc de Blanc, France NV £110.00

Laurent-Perrier Rosé, France NV £110.00

Dom Perignon 2010, France £225.00

red

if you like Malbec: Bottle 125ml 175ml 250ml

Finca La Colonia Malbec, Norton, Mendoza, Argentina 2019 £26.00 £6.30 £9.00
Ripe red fruits, with a smooth lingering finish.

Regaleali Nero d'Avola, Tasca, Sicily, 2018 £30.00 £7.25 £10.35
Notes of black cherry, mulberry and blueberry. Velvety and well balanced.

Norton Privada Malbec, Mendoza, Argentina 2015 £47.00 £8.00 £11.20
Rich and elegant with bold black fruits.

if you like Pinot Noir:

California Zinfandel Sebastiani, USA 2017 £39.00 £6.70 £9.35 £13.35
Smooth dark, brambly berry flavours with hints of white pepper and spice.

Mahi Pinot Noir, New Zealand, Marlborough, New Zealand 2018 £52.00 £8.85 £12.40
Dark cherries and plums combine with soft tannins to give a well-rounded finish.

Savigny 1er Cru Clos des Guettes de Villamont, France, Burgundy £68.00
A delightful medium bodied burgundy with flavours of red cherry and plum, a tiny bit of oak spice and a floral delicacy to the finish.

if you like Merlot:

Morande Pionero Merlot Reserva, Valle Central, Chile 2018 £26.00 £6.30 £9.00
Dark chocolate notes, with beautiful plum fruits and a rich lingering finish.

Bonacosta Valpolicella Classico, Masi, Veneto, Italy 2019 £37.00 £8.90 £12.70
Fresh cherries and spice, with soft tannins and a rounded finish.

Chateau Perron, Lalande-de-Pomerol, Bordeaux, France 2016 £48.00 £8.20 £11.45
Expressive red fruits, with an elegant smooth finish.

if you like Rioja:

Promesa Rioja Crianza Vina Bujanda, Rioja, Spain 2017 £32.00 £7.70 £11.00
Classic Rioja. Rich black fruits and beautifully integrated oak.

Fincas Valdemacuco Roble, Ribera del Duero, Spain 2018 £39.00 £6.70 £9.35 £13.35
Bright black cherries, with an appetising finish.

Bodegas Valdemar Rioja Gran Reserva, Spain 2010 £54.00 £9.20 £12.85
Exceptional balance between fruit and oak with a long persistent finish.

dessert wine 1/2 Bottle 100ml

La Fleur d'Or Sauternes 2015. France £25.00 £6.95
Sweet apricot fruit, sweet, but well balanced.

Masi Angelorum Recioto della Valpolicella 2014. Italy £40.00 £10.95
Fresh Kirsch-soaked cherries, rich and complex.

Weingut Balthasar Ress Hattenheim Nussbrunnen Riesling Auslese 2015. Germany £44.00 £12.00
Late harvested, with citrus elegance.

Sauska Tokaji Aszu 5 Puttonyos 2013. Hungary £57.00 £11.60
An exceptional Tokaji!

Buitenverwachting 1769 Muscat 2015. South Africa £35.00 £6.95
Ripe apricot, melon and apple like characters with a firm rich finish.