

A recent menu

Open cap and chestnut mushroom soup  
Ees Wyke style

Shallot tart with red onion marmalade,  
goat's cheese and endive.

-000-

Roast breast of duckling with a thyme, ginger, and  
honey sauce with a hint of orange

Grilled fillet of salmon with a crushed pink  
peppercorn sauce

-000-

Apple and strawberry crumble with orange and pine  
nuts served with double cream

Spiced Pear poached in red wine and Crème de Cassis  
with whipped double cream flavoured with Cointreau

-000-

Or a selection of regional cheeses,

Crook (a soft blue veined cheese),  
Crofton (unpressed cows and goats milk cheese from  
Carlisle) Eden Chieftain (A creamy, close textured  
mature cheddar style cheese), Eden valley Brie by the  
Appleby Creamery using local milk

-000-

£39.95

Freshly brewed coffee served with  
cream and chocolates

(A selection of herbal and decaffeinated teas and coffee are  
available if preferred)

(£2.75)

**We use many different ingredients in  
the kitchen, please ask for allergen advice**

Meat from Paul and Dan at Lakes Specialty Foods,  
Game, smoked meats and fish from Jonathan  
at Cartmel valley Game, Fish from M & J Seafoods and  
Cheeses from the Cheese Larder