

SET PRICE MENU

SERVED 12 NOON UNTIL 5PM TUESDAY TO SUNDAY

1 COURSE - £14.95. 2 COURSE - £19.95

STARTERS

- Spring Salad** – beetroot, feta, rocket ,roast tomato & balsamic dressing **(M,SD)**
Red Pepper Hummus – with hot honey, chilli flakes, salted pumpkin seeds & pitta bread **(SS,G)**
Creamy Mushroom Toast – with mustard, garlic & thyme on sourdough toast **(M,Mu,G) GFUR**
Seasonal Soup – with crusty bread **(V, GFUR)**
Chicken Liver & Pancetta Pate – with sourdough toast & chutney **(G,M) GFUR**

MAIN COURSES

- Rump steak** – skin on fries, green beans & garlic butter **(GFUR) (G,M). Add £4**
Confit Duck Leg – with white beans, smoked bacon, garlic & spring onion mash **(M)**
Pork & Beef Meatballs – with chorizo, a smokey tomato sauce & linguine **(M,E,G)**
Korean Fried chicken burger - -kimchi, sriracha mayo, cheddar
Asian slaw & fries **(G,F,E,S,M,SS,Mu)**
Pan fried Sea Bass – with buttered asparagus & spinach, pea & mint risotto **(M,F) Add £3**
Sri-Lankan Curry – seasonal vegetables, with pea & lime rice **(VN, GF)**
(Add Panko Crispy chicken **(G,M)** +£4.50, Add prawns **(Cr)** +£4.50)
Spanish Mussels -chorizo, paprika, tomato, red peppers, garlic, onion **(Mo)**
Thai Mussels - lemon-grass, chilli, shallots, lime, coriander & coconut **(F,C,Mo)**
Classic Mussels - white wine, garlic, carrot, onion, celery & cream **(M,C,Mo,Sd).**
Harlech Mussels - bacon, leeks, cider, cream, garlic, onion **(C,Mo,M,Sd).**
Kimchi Mussels chili & ginger, tomato, gochujang & korean style cabbage
(C,Mo,G,SS,MU,S)
All mussels served with Skin-on fries OR French Bread OR Sweet Potato fries (Add £1).
(All mussels GFUR)

DESSERTS

- Brioche bread & butter pudding** -with whisky, marmalade & vanilla ice cream **(E,M,G)**
Vanilla crème Brulee **(M,E)**
Brussels waffle – with vanilla ice cream & chocolate sauce **(M,E,S)**

ALLERGEN INFO

(GFUR) = Gluten free upon request means changes can be made if required
(GF) = Gluten free (VN) = Vegan friendly
(V) = Vegetarian friendly

If you have any dietary requirements, YOU MUST let your server know,
ALL OUR FRIED PRODUCTS contain traces of gluten from the fryers
Cross Contamination-our food is prepared in an area where cross contamination may occur, this means we can never guarantee that a dish is completely free from allergens.

We only declare the allergens we intentionally add to a product.

We actively manage the 14 Allergens recognized by the Food Standards Agency

Letters Indicates presence of allergen in the dish :

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean/

F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard / N-Nuts / P-Peanuts /

SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide

MAIN MENU

STARTERS/SMALL PLATES

Soup of the day – freshly made & served with crusty bread (G)	6.50
Chicken Liver & Pancetta Pate – with sourdough toast and chutney (G,M) GF	8.95
Salt & Pepper Prawns – coriander, chilli, & lime dip (F,Cr.) GF	9.95
Spring Risotto – with spinach, pea & mint ,topped with Grano Padano cheese (M SD E)	7.95
Mussels - Classic, Harlech ,Spanish, or Thai (GF) (see allergens with mains)	8.95
Sautéed Mushrooms – sourdough toast ,garlic, cream & thyme (M,Mu,G) GFUR	8.50
Pan fried prawns - chorizo, garlic, tomato & chilli (Cr,M,Sd) GF	9.95
Crispy Squid - pink garlic mayo, sriracha & old bay seasoning (Mo,E,Mu,C) GF	8.95
Halloumi fries - sriracha, pomegranate, mint & yoghurt (V) (M)	8.95

FRESH OYSTERS

Fresh Oysters. Served fresh with red wine vinegar and shallots	Dozen £36.00. ½ Dozen £18.00
Order as many as you like (Mo,Sd,)	£3.50 each
Grilled Oysters. with garlic butter & Italian cheese	
Order as many as you like (M,E,Mo,)	£3.75 each

MAINS

8oz Sirloin steak - green beans, roasted tomato & fries (G,M) GFUR	32.95
6oz Rump steak - green beans, roasted tomato & fries (G,M) GFUR	20.95
Confit Duck Leg - with white beans, smoked bacon , garlic & spring onion mash (M)	20.95
Seafood linguine - tomato, chilli, prawns, mussels, haddock & salmon (G,Cr,F,M)	21.95
Pan Fried Sea Bass – with spinach, pea & mint rissoto & buttered asparagus (F,M)	22.95
Sri-Lankan Curry – seasonal vegetables, with pea & lime rice (VN, GF)	15.50
(Add Panko Crispy chicken (G,M) +£4.50, Add prawns (Cr) +£4.50)	

MUSSEL POTS

	REGULAR.	LARGE
Thai Pot (F,C,Mo,Sd) lemon-grass, chilli, shallots, fresh lime coriander & coconut	15.95	22.00
Classic Pot (M,C,Mo,Sd) white wine, garlic, carrot, onion, celery & cream	15.95.	24.00
Harlech Pot (C,Mo,M,Sd) Welsh style cider bacon, leeks, onion, cream & garlic	15.95.	24.00
Spanish Pot (Mo,Sd) chorizo, paprika, tomato, red peppers, garlic, onion	15.95.	22.00
Kimchi Pot (F,S,C,Mo,Sd,SS,MU,G) chilli & ginger. tomato, gochujang & Korean style cabbage	15.95.	22.00

SIDES

Peppercorn sauce (M,Mu,G)	4.0	Pan fried mushrooms (M)	3.7.	Crusty French bread. (G)	3.5
Skin-on fries (G)	4.7	Olives & Feta (M)	4.7.	Garlic sourdough Bread (MG)	5.0
Garlic green beans (M)	3.7	Sweet Potato Fries (G)	5.9.	Garlic Mashed Potato (M).	4.0

SHARE BOARDS

(Share boards are for 2 persons)

SEAFOOD BOARD

classic steamed mussels, pan fried prawn chili & chorizo, crispy squid & garlic mayo.
salt & pepper prawns, garlic sourdough bread, skin-on fries. (Cr,E,S,M,C,Mu,Sd,Mo,G) GFUR
£48.00. (Add 2 Grilled Oysters 7.00)

MEATY BOARD

panko crispy chicken, gochujang mayo, pork & beef meatballs with tomato sauce & cheddar
pepper sauce, garlic sourdough bread, grilled rump steak & garlic butter. skin-on fries
(G,E,S,M,Mu)
£48.00

SURF & TURF BOARD

panko crispy chicken, gochujang mayo, grilled rump steak & garlic butter
classic steamed mussels, pan fried prawn chili & chorizo, crispy squid & garlic mayo.
skin on fries. (Cr,E,S,Ss,Sd,Mo,Mu,M,G) GFUR
£55.00

ASIAN BOARD

salt & pepper prawns with a lime & coriander dip, thai mussels with skin on fries
panko chicken strips with katsu curry sauce , crispy duck leg with plum sauce on a waffle
(Cr,E,S,Ss,Sd,Mo,Mu,M,G)
£48.00

VEGGIE BOARD

halloumi Fries with sriracha & yoghurt, pomegranate & mint.
Hummus of the day with pitta
Spring Risotto with spinach, pea & mint
pan fried mushrooms on sourdough toast with garlic cream and thyme
Sweet potato fries with Italian cheese, honey & spring onions.
(G,S,Ss,E,Mu, M,Sd)
£38.00

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DESSERTS

BRUSSELS WAFFLES

Fresh baked & Gluten free

Brussels waffle (M,E,S) 7.50

served with madagascan vanilla pod ice cream & topped chocolate sauce

Nutella waffle (M,E,N,S) 7.95

fresh baked brussels waffle, nutella, freshly sliced banana, topped with vanilla ice cream

Cookie Monster Waffle. (M,E,G,S) 7.95

with oreo cookie & cream ice cream & white chocolate sauce & mini marshmallows

Black Forest Waffle (M,E,S) 7.95

cherry compote, chocolate ice cream & white chocolate sauce

DESSERT COCKTAILS

Espresso Martini 8.95

vanilla vodka kahlua & coffee

White Russian 8.95

vodka, kahlua, cream.

Drum Stick 7.95

like that pink/yellow lolly

PUDDINGS

Sticky Toffee Pudding 8.50

(Traditionally made in Cumbria By Cartmel Village shop) (M,G,E) with warm custard or vanilla Ice cream

Vanilla Crème Brulee (M,E) 6.00

Brioche Bread & Butter pudding 6.50

with whisky, marmalade & vanilla ice cream (M,E,G)

Tiramisu Affogato 8.50

coffee, vanilla ice cream, sponge fingers, amaretto & mascarpone (M,E,G,N)

LIQUEUR COFFEE

Pottepei 7.90

drambuie & baileys

Keikenfretter. 7.90

tia Maria & amaretto

Affogato Coffee 7.90

vanilla ice cream & Amaretto

Stoeffenek 7.90

cognac & cointreau

DESSERT SHOTS

BLUE RASPBERRY TEQUILA CREAM. 2.50

BLACK CHERRY TEQUILA CREAM 2,50

BABY GUINNESS 2.50

JAMMY DOUGHNUT 2.50

4 STICK 8.00
6 STICK 12.00
12 STICK 20.00

WEEKEND BRUNCH

SAT-SUN 11 AM – 1 PM

SOURDOUGH TOAST

Sautéed Mushrooms, garlic, cream & thyme (G,M) 7.50

Kimchi, Mozzarella Cheese & Spring onions (G,M) 7.50

TOASTED BRIOCHE BUN

Smoked streaky bacon with ketchup or brown sauce (G,M). 5.00

Smoked streaky bacon & fried egg (G,M,E) 5.50

Smoked streaky bacon, fried egg & mushrooms (G,M,E) 6.50

BRUSSELS WAFFLES

Fried chicken Bacon, cheese, sriracha & maple syrup (M,S,E,G) 12.50

Steak & egg with mustard mayo (M,S,E,Mu) 18.50

FRENCH BRIOCHE TOAST

Mascarpone, blueberry, honey & Granola (G,M,E) 7.50

Smoked bacon & maple syrup (G,M,E) 7.00

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MINI MOULES

A selection of munchies for our younger guests

GRILL KIDS

Meatballs & pasta with tomato sauce (G,M,E)
Crispy fried Chicken with salad & fries. (G,M,E)

SEAFOOD KIDS

Seafood linguine with assorted fish & mussels in tomato sauce. (G,F,Mo)
Steamed Mussels with fries. (Mo,G)

VEGGIE KIDS

Vegetable linguine with tomato sauce. (G)
Hummus with pitta and veg sticks. (G,SS,)

ALL @ £7.95

WITH A SCOOP OF ICE CREAM TO FINISH

Vanilla – Chocolate – Strawberry – Honey comb & Caramel
Topped with a choice of sauce and Mini marshmallows

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DINING OFFERS

2-4-1- TUESDAY OFFER

2-4-1- on all Mussel Pots

From 5 pm every Tuesday From April to December

SET MENU

Lunch and Early Evening 12.00 noon til 5 pm

1 course £14.95 @ courses £19.95

WINE ON WEDNESDAY

2 courses and a bottle of wine £29.95 pp

THROWBACK THURSDAY

2 courses For £19.99

The year we began

LOBSTER FRIDAY

The last Friday of every Month

Whole Lobster & frites

Priced seasonally

Must be pre ordered