

CARRIAGES MENU

£36 2 COURSES
£44 3 COURSES

STARTERS

Corn-Fed Chicken & Smoked Bacon Roulade (GFA)
celeriac remoulade, sourdough croûtes, 12-year aged balsamic
🍷 Bouchard Aîné & Fils Pinot Noir

Courgette & Brie Velouté (GFA)
warm crusty bread & whipped butter
🍷 Viña Real Barrel Fermented Rioja Blanco

Asian Spiced Confit Duck Terrine (DFA)
soy, honey & ginger glaze, pickled blackberries, brioche toast
🍷 Organic Beyer Tradition Gewürztraminer

Goats Cheese & Honey Bon Bon
heritage tomato salad, pesto, toasted pine nuts
🍷 La Famille Sauvignon Blanc

Smoked Haddock & Applewood Cheese Fishcake
caper & parsley sauce, petite salad
🍷 Yealands Estate Sauvignon Blanc

Port of Lancaster Smoked Salmon (GFA, DFA)
dill & caper cream cheese, blinis, pickled vegetables
🍷 Da Luca Prosecco

MAINS

Roast Breast of Gressingham Duck (GFA, DFA)
confit leg croquette, sweet potato & red pepper, buttered savoy, orange & vanilla jus
🍷 Lunaris by Callia Malbec

Sautéed Potato Gnocchi (DFA)
blanquette of summer vegetables, garden pea velouté, parmesan crisps
🍷 Funkstille Grüner Veltliner

Rack of Lakeland Fell-Bred Lamb (GFA, DFA)
confit potato terrine, Provençale vegetables, squash purée, lamb jus
🍷 Blason d'Issan, Margaux

Duo Of Local Chicken (GFA, DFA)
roast breast, panko leg, creamed potatoes, roasted corn, baby carrots, chicken & tarragon sauce
🍷 Stellenzicht Thunderstone Chardonnay

Black Miso Marinated Cod Loin (DFA)
soba noodles, stir-fried vegetables, toasted sesame seeds
🍷 Flagstone Tributary Chenin Blanc

Pan-seared Stone Bass (GFA, DFA)
vine tomato & chorizo sauce, summer vegetables, mussel fettuccine
🍷 Rare Vineyards Cinsault Vieilles Vignes Rosé

Speak to a team member if you have any allergies or food intolerances.

ALLERGEN INFORMATION
V Vegetarian · VE Vegan · GF Gluten Free · DF Dairy Free · (A) Available on request



YOUR GATEWAY TO THE LAKES

FROM THE GRILL

10oz Altham's Dry-Aged Ribeye Steak (DFA, GFA) • £10 supplement
chunky chips, grilled tomato, flat cap mushroom

 Kleine Zalze Family Reserve Shiraz

8oz Dry-Aged Fillet Steak (GFA, DFA) • £12 supplement
chunky chips, grilled tomato, flat cap mushroom

 La Motte Cabernet Sauvignon

Add a sauce £3 (GFA)

Pink Pepper & Brandy (GFA, DFA)

Grilled Garlic & Parsley Butter (GFA, DFA)

Wholegrain Mustard (GFA, DFA)

DESSERTS

Raspberry & Lemon Tartlet (GFA)

raspberry sorbet, almond tuile

 Chapel Down Brut Sparkling Rosé

Hazelnut & Chocolate Delice

caramelised white chocolate, salted caramel ice cream

 Gerard Bertrand Muscat de Rivesaltes

Strawberry Cheesecake

toasted Italian meringue, lime sorbet

 Da Luca Prosecco Rosé

Sticky Toffee Pudding (GFA, DFA)

butterscotch sauce, English Lakes Vanilla Ice Cream

 Gerard Bertrand Muscat de Rivesaltes

Lavender & Honey Panna Cotta (GFA)

Traditional shortbread

 Organic Beyer Tradition Gewürztraminer

Selection of Cumbrian & English Farmhouse Cheeses

(GFA) • £5 supplement

house chutney, fruit & nut loaf, artisan biscuits

 Taylor's LBV Port

OUR TRUSTED SUPPLIERS

We're proud to work with some of the best producers in the region to bring you fresh, high-quality ingredients.



My Fish Company, Fleetwood

Our smoked fish comes from My Fish Company, where expert fishmongers and an in-house smoke room ensure exceptional flavour and freshness.



Althams Butchers, Morecambe

Supplying premium meat since 1856, Althams is one of the UK's oldest family-run butchers, known for quality, heritage and expert sourcing.



Caterite, Cumbria

A proudly independent Cumbrian company, Caterite supplies fresh produce, meat, and dairy from local farms and specialist growers across the region.

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