

WHILE YOU DECIDE

Selection of Green & Black Olives (v)
Marinated in sweet peppers, chilli and sunflower oil
£3.50

Warm Artisan Ciabatta (v)
Farm churned butter
£3.50

Chicken Popcorn
Black garlic ketchup
£4.00

Moroccan Falafel (v)
Hummus
£4.00

TO START

Chef's Seasonal Soup of the Day (v) (ve*) (gf*) £5.50
Freshly baked bread

Lime and Coconut Dhal (ve) (gf*) £6.50
Crisp flatbread chips and a mango chutney

Poached Hen's Egg with Creamy Wild Mushrooms (v) (gf*) £7.50
Toasted brioche and a mustard vinaigrette

Crisp Tempura Vegetables (ve) (gf*) £7.00
Sweet chilli sauce and dressed leaves

Caprese Salad (v) (gf) £7.50
Mozzarella, inca tomatoes, fresh basil and extra virgin olive oil

BBQ Pork Ribs (gf) £8.50
Charred sweetcorn relish

Baked Whole Camembert (v) (gf*) £8.50
Rosemary and crusty bread

Smoked Mackerel Bruschetta (gf*) £8.00
Dehydrated lemon and micro leaves

Ham Hock Terrine (gf*) £8.00
Hawkshead piccalilli, dressed leaves and granary bread

Smoked Salmon (gf) £8.50
Sloe and mulberry gin infused beetroot purée, lemon and dill gel

TO FOLLOW

Roasted Chicken Breast with Crispy Skin £19.50
Chicken lollipop, chicken thigh popcorn, mashed potato, tender stem broccoli with garlic and parsley butter

Thai Green Vegetable Curry (ve) (gf) £17.00
Fragrant rice and fresh lime

Pan Fried Duck Breast (gf) £18.50
Summer salad of orange, watercress and rocket, with char-grilled pear and a citrus dressing

Lemon & Rosemary Lamb Chump (gf) £19.50
Sautéed potatoes, with a Mediterranean vegetables and a red pepper sauce

Roasted Hake Fillet £19.00
Sautéed potatoes, green beans, confit cherry tomato and a chorizo sauce

Baked Sweet Potato (ve) (gf) £16.50
With a black bean, coriander and sweetcorn salsa, glazed cheese and a rocket leaf salad

Braised Blade of Beef (gf) £19.00
Blue cheese potato gratin, wild mushroom crumb, seasonal vegetables and a red wine jus

Confit Pork Belly £18.00
Sautéed greens with chilli and egg noodles, toasted sesame and soy glaze

Grilled Sea Bass Fillet (gf*) £20.00
Tempura baby leek, crushed new potatoes and a brown shrimp beurre noisette

Dish of the Day (Price will vary)
Seasonal garnish

FROM THE GRILL

All our grills are served with one choice of side order and are garnished with a flat mushroom and cherry tomatoes. Our beef is naturally reared on British farms, carefully matured for a minimum of 28 days.

Hanger Steak 8oz (gf) £22.00
Also known as the 'butcher's steak' and known for its great depth of flavour. Presented pre-sliced and best served medium for tenderness and flavour

Fillet Steak 8oz (gf) (*£7.00) £30.00
The most tender cut of meat with very little or no fat. Best served blue - medium

Sirloin Steak 10oz (gf) (*£5.00) £28.50
Has a light marbling of fat with a thicker layer of fat on the outside. Best served medium rare - medium

Char-Grilled 10oz Gammon Steak (gf) £17.00
Pineapple salsa glazed with cheddar cheese and a house salad

Waterhead Burger & Slider £18.00
Cartmel Valley beef patty, mature cheddar cheese, smoked streaky bacon, slow cooked onions, lettuce and tomato in a brioche bun. Served with a slider of pulled pork in our signature chipotle sauce and homemade slaw

Falafel and Halloumi Burger (v) (gf*) £17.00
Homemade slaw, lettuce and tomato in a brioche bun, served with tomato relish

Sides - All £3.50
New potatoes with a mint butter (v) (gf)
French fries with Parmesan and garlic
Seasonal vegetables (v) (gf)
Hand Cut Chips (v) (gf*)
Rocket & Parmesan House Salad (gf)
Creamy Mashed Potato (gf) (v)
Garden Peas & Smoked Bacon (gf)

Sauces - All £2.00
Green peppercorn sauce (gf)
Chipotle BBQ sauce (gf)
Diane sauce (gf)
Red wine jus (gf)

TO FINISH

Homemade Tiramisu (v) £7.00
With Kahlua syrup and chocolate shavings

Warm Chocolate Brownie (ve) £7.50
Peanut chip ice cream

Sticky Toffee Pudding (v) (gf*) £7.00
Butterscotch sauce, Grasmere Gingerbread crumb and vanilla ice cream

Coconut Panna Cotta (ve) (gf) £7.50
Warner Edwards rhubarb gin and poached rhubarb

Champagne & Raspberry Parfait (gf) (v) £7.50
Raspberry coulis, fresh mint and crushed meringue

A Selection of Locally Made Ice Cream and Sorbet
2 Scoops: £4.50
3 Scoops: £6.00
Please ask your waiter for tonight's flavours. Diabetic ice cream available

Waterhead Cheese Board (*£3.00) £10.50
Eden Valley Brie, Garstang Blue, Creamy Lancashire, Ribblesdale Goat's Cheese, smoked Lancashire, grapes, celery, oatcakes, Hawkshead Westmorland chutney and a nip of white port

Dinner Inclusive Diners: Guests on a dinner inclusive rate may choose any starter, main course and dessert. All other dishes and items with a supplement price eg (£3.00*) will be charged additionally.

(v) – Vegetarian (ve) - Vegan (gf) - Gluten Free (gf*) - Gluten Free alternative available.

Prices are inclusive of VAT charged at the current rate. Before ordering please speak to our staff if you have a food allergy or intolerance.