



FOOD SERVICE TIMES

Monday: 10:30am- 3pm | 5pm - 8pm

Tuesday: 10:30am-3pm | 5pm- 8pm

Wednesday: 10:30am-3pm | 5pm- 8pm

Thursday: 10:30am-3pm | 5pm- 8pm

Friday: 10:30am-3pm | 5pm- 8:30pm

Saturday: 10:30am-3pm | 5pm- 8:30pm

Sunday: 12-8pm

DIETARY REQUIREMENTS

Please inform a member of staff of any dietary requirements

GFO= Gluten free option available (please request this)

GF= Gluten free

V= Vegetarian

VE= Vegan

VEO= Vegan option available (please request this)



BRUNCH: 10:30-3PM (GFO).

CRISPY BACON ON A LOVINGLY ARTISAN BRIOCHE 7.95

PROPER LAKES SAUSAGE ON A LOVINGLY ARTISAN BRIOCHE 7.95

BREAKFAST BAP -
SAUSAGE, BACON, EGG, BLACKPUDDING & MUSHROOM 11.95 (GFO)

MORTAL MAN BREAKFAST

Cumberland sausage, black pudding, smoked streaky bacon, Mortal Man duck egg your way, beans, grilled tomato, flat cap mushroom and 'Lovingly Artisan' toast 15.95 (GFO)

MORTAL MAN VEGETARIAN BREAKFAST

Moving mountains' sausage, grilled halloumi, Mortal Man duck egg your way, beans, tomato, mushroom and 'Lovingly Artisan' toast 15.95 (GFO,V)

VEGAN BREAKFAST

Moving mountains' sausage, tomato, field mushroom, beans, toast, vegan creamed spinach, scrambled tofu and 'Lovingly Artisan' toast 14.95 (VE, GF)

ADD EGG 1.50 / ADD BACON 2.00

LUNCH: 12PM-3PM

HOMEMADE SOUP OF THE DAY

served with a chunk of 'Lovingly Artisan' bread & butter 8.95 (VE, GFO)

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, Emmental, beef tomato, red onion, cos lettuce, gherkin, fries & a onion ring 19.25(GFO)

FALAFEL & SPINACH BURGER

topped with pan seared halloumi, tzatziki & fries 19.25 (VEO)

DEEP-FRIED HADDOCK AND CHIPS

tartar sauce & mushy peas 19.25 (GF)

STEAK FRITES 6OZ FLAT IRON STEAK

fries and a rocket and tomato salad (optimum cooked medium) 21.95

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HOT SANDWICHES SERVED WITH FRIES (GFO).

BANG BANG HOT CHICKEN BRIOCHE
with salad & fries 16.75

FISH FINGER SANDWICH, SERVED ON BRIOCHE
with salad & fries 15.25

LAMB KOFTA FLATBREAD
served with tzatziki, rocket & tomato salad fries 16.75

CREAMY DIJON & PEDRO XIMENEZ SHERRY WILD MUSHROOMS ON TOAST,
served on sourdough, salad & fries 14.25 (VEO)

COLD SANDWICHES (GFO).

ALL COLD SANDWICHES SERVED ON FIVE GRAIN SOURDOUGH, CRISPS AND SALAD

CHEESE & WESTMORLAND CHUTNEY 13.25 (V)

SMOKED SALMON, WITH CAPERS, LIME CRÈME FRAICHE ROCKET 13.25

ROASTED BEEF HORSERADISH & SALAD 13.25

KIDS MENU

CHICKEN GOUJONS
chips, peas or beans 8.95 (GFO)

MINI FISH AND CHIPS
peas or beans 8.95 (GFO)

HOMEMADE CHEESEBURGER
with burger relish, tomato, lettuce and fries 9.25 (GFO)

TOMATO PASTA
with cheese and garlic bread 8.95 (V)



HOMEMADE DESSERTS

THE MORTAL MAN STICKY TOFFEE PUDDING
served with clotted cream or ice cream 9.50 (V, GFO)

CHOCOLATE CREMEAUX
with cappuccino ice cream & an amaretto cream 9.50 (V, GFO)

·RHUBARB AND CUSTARD PANNA COTTA
served with blood orange sorbet 9.50 (GFO)

STEM GINGER AND GOATS CHEESECAKE
with green apple sorbet 9.50 (V)

CHEESE AND BISCUITS WITH TRUFFLE HONEY
(see server for options) 17.95 (V)

A MIXED VEGAN SORBET AND ICE CREAM SELECTION
vanilla, raspberry sorbet & lemon sorbet 6.95 (VE, GF)

ICE CREAM SELECTION:
vanilla, chocolate, strawberry, mint choc chip or thunder & lightning (V, GF)
1 SCOOP 2.95 | 2 SCOOPS 4.95 | 3 SCOOPS 6.95

VEGAN LEMON TART
served with a raspberry sorbet 9.25 (VE, GF)

GLUTEN-FREE CHOCOLATE BROWNIE
served warm with the lakes vanilla ice cream 9.25 (GF, V)



EVENING MENU

Mon - Thurs: 5pm – 8pm
Fri & Sat: 5pm- 8:30pm
Sunday: 5pm-8pm

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MORTAL MAN EVENING MENU

STARTERS

HOMEMADE SOUP OF THE DAY

with a wedge of 'Lovingly Artisan' sourdough & butter 8.95 (VE, GFO)

BREAD PLATTER: 5 GRAIN SOURDOUGH, WHITE SOURDOUGH TIN LOAF AND A GUEST BREAD

served with homemade butter 8.25 (VEO)

SHARE PLATTER FOR TWO 13.95

CRAB AND DILL TIAN

with brown crab mayonnaise, poached quail egg and compressed cucumber 12.95 (GF)

ISLE OF WHITE TOMATOES AND BURRATA

with a basil and pomegranate molasses dressing 9.95 (v, GF)

TWICE BAKED SMOKED GOATS CHEESE SOUFFLE

with candied walnuts and red onion marmalade 12.95 (v)

CRISPY HENS EGG WITH ASPARAGUS

with wild garlic cream and crisp serrano ham 10.95 (GF)

PORK BELLY SOAKED IN "MORTAL MAN AMBER" ALE AND SOY

with homemade black pudding, pancetta & apple arancini ball

11.95 (GF)

MAINS

CLASSICS

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, beef tomato, Emmental, red onion, baby gem lettuce, gherkin, fries and an onion ring 19.25 (GFO)

FALAFEL & SPINACH BURGER

topped with pan seared halloumi, tzatziki & fries 19.25 (VEO)

DEEP-FRIED HADDOCK AND CHIPS

tartar sauce & mushy peas 19.25 (GF)

BEEF CHEEK AND BLACK DUB BLUE PIE

with hand cut chips and peas 21.95

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MORTAL MAN EVENING MENU CONT.

MAIN COURSES

CHICKEN SUPREME

with potato rosti, baby corn, bbq sweetcorn purée & black garlic jus 23.95 (GF)

PEA, BROAD BEAN AND LEMON PAPPADALLE,

with a lemon cream 18.95 (V)

SIRLOIN STEAK

homemade chips, tomato, onion ring 32.95 (GF)

FLAT IRON STEAK 6OZ

homemade chips, tomato, onion ring (recommended served medium) 25.50 (GF)

PISTACHIO CRUSTED LAMB RUMP

with fondant potato, asparagus, anchovy and turmeric mayonnaise 31.95 (recommended served pink) (GF)

BEEF FILLET TAIL

with beef and horseradish bon bon, salt baked swede, tender stem broccoli & red wine jus 29.95 (GF)

ROASTED COD

with a corn, saffron and clam chowder, leeks and a Pancetta crisp 24.95 (GF)

VEGAN ROASTED CELERIAC

with celeriac purée, king oyster mushroom and charred spring onion, apple and mushroom jus 20.95 (VE, GF)

SIDES (GFO,V)

“LOVINGLY ARTISAN” GARLIC BREAD 5.50 (ADD CHEESE FOR 1.50)

HAND COOKED CHIPS 4.95

SKINNY FRIES 4.95

HOUSE SALAD 4.85

ONION RINGS 4.50

ROASTED TENDERSTEM BROCCOLI WITH ALMONDS 4.95

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MORTAL MAN EVENING MENU CONT.

SAUCES 3.50 (GF, VO)

PEPPERCORN
RED WINE JUS
DIANE

KIDS MENU

CHICKEN GOUJONS
chips, peas or beans 8.95 (GFO)

MINI FISH AND CHIPS
peas or beans 8.95 (GFO)

HOMEMADE CHEESEBURGER
with burger relish, tomato, lettuce and fries 9.25 (GFO)

TOMATO PASTA
with cheese and garlic bread 8.95 (V)

HOMEMADE DESSERTS

THE MORTAL MAN STICKY TOFFEE PUDDING
served with clotted cream or ice cream 9.50 (V, GFO)

CHOCOLATE CREMEAUX
with cappuccino ice cream & an amaretto cream 9.50 (V, GFO)

·RHUBARB AND CUSTARD PANNA COTTA
served with blood orange sorbet 9.50 (GFO)

STEM GINGER AND GOATS CHEESECAKE
with green apple sorbet 9.50 (V)

CHEESE AND BISCUITS WITH TRUFFLE HONEY
(see server for options) 17.95 (V)

A MIXED VEGAN SORBET AND ICE CREAM SELECTION
vanilla, raspberry sorbet & lemon sorbet 6.95 (VE, GF)

ICE CREAM SELECTION:
vanilla, chocolate, strawberry, mint choc chip or thunder & lightning (V, GF)
1 SCOOP 2.95 | 2 SCOOPS 4.95 | 3 SCOOPS 6.95

VEGAN LEMON TART
served with a raspberry sorbet 9.25 (VE, GF)

GLUTEN-FREE CHOCOLATE BROWNIE
served warm with the lakes vanilla ice cream 9.25 (GF, V)

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SUNDAY MENU

serving 12pm-5pm (please note, roast dinners may run out before 5 due to demand)

5pm-8pm back to regular evening menu

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MORTAL MAN SUNDAY LUNCH MENU 12PM-5PM

STARTERS

HOMEMADE SOUP OF THE DAY

with a wedge of 'Lovingly Artisan' sourdough & butter 8.95 (VE, GFO)

BREAD PLATTER: 5 GRAIN SOURDOUGH, WHITE SOURDOUGH TIN LOAF AND A GUEST BREAD

served with homemade butter 8.25 (VEO)

SHARE PLATTER FOR TWO 13.95

ISLE OF WHITE TOMATOES AND BURRATA

with a basil and pomegranate molasses dressing 9.95 (v, GF)

CRISPY HENS EGG WITH ASPARAGUS

with wild garlic cream and crisp serrano ham 10.95 (GF)

PORK BELLY SOAKED IN "MORTAL MAN AMBER" ALE AND SOY

with homemade black pudding, pancetta & apple arancini ball

11.95 (GF)

MAINS

SUNDAY ROAST - A CHOICE OF: BEEF OR A NUT ROAST

with roast potatoes, roast carrot, broccoli, summer greens, caramelized cauliflower purée, rich gravy and a Yorkshire pudding 19.95 (VEO, GFO)

WHY NOT TRY OUR ROAST OF THE DAY?

(please ask a team member)

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, beef tomato, Emmental, red onion, baby gem lettuce, gherkin, fries and an onion ring 19.25 (GFO)

DEEP-FRIED HADDOCK AND CHIPS

with tartar sauce and mushy or garden peas 19.25 (GF)

FALAFEL & SPINACH BURGER

topped with pan seared halloumi, tzatziki & fries 19.25 (VeO)

Please inform a member of staff of any dietary requirements



KIDS MENU (GFO)

CHICKEN GOUJONS
chips, peas or beans 8.95 (GFO)

MINI FISH AND CHIPS
peas or beans 8.95 (GFO)

HOMEMAMDE CHEESEBURGER
with burger relish, tomato, lettuce and fries 9.25 (GFO)

TOMATO PASTA
with cheese and garlic bread 8.95 (V)

HOMEMADE DESSERTS

THE MORTAL MAN STICKY TOFFEE PUDDING
served with clotted cream or ice cream 9.50 (V, GFO)

CHOCOLATE CREMEAUX
with cappuccino ice cream & an amaretto cream 9.50 (V, GFO)

·RHUBARB AND CUSTARD PANNA COTTA
served with blood orange sorbet 9.50 (GFO)

STEM GINGER AND GOATS CHEESECAKE
with green apple sorbet 9.50 (V)

CHEESE AND BISCUITS WITH TRUFFLE HONEY
(see server for options) 17.95 (V)

A MIXED VEGAN SORBET AND ICE CREAM SELECTION
vanilla, raspberry sorbet & lemon sorbet 6.95 (VE, GF)

ICE CREAM SELECTION:
vanilla, chocolate, strawberry, mint choc chip or thunder & lightning (V, GF)
1 SCOOP 2.95 | 2 SCOOPS 4.95 | 3 SCOOPS 6.95

VEGAN LEMON TART
served with a raspberry sorbet 9.25 (VE, GF)

GLUTEN-FREE CHOCOLATE BROWNIE
served warm with the lakes vanilla ice cream 9.25 (GF, V)

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