



BRUNCH & LUNCH MENU:

10:30AM - 3PM

BACON BARM

3 rashers of back bacon on a Lovingly Artisan sourdough roll 7.95

SAUSAGE BARM (VEO)

traditional Cumbrian sausage on a Lovingly Artisan sourdough roll 7.95
(vegan sausage available)

BREAKFAST BARM

sausage, bacon, fried egg, black pudding & mushroom on a Lovingly Artisan sourdough roll
(GFO) 11.95

MORTAL MAN BREAKFAST

Cumberland sausage, black pudding, back bacon, choice of fried, scrambled or poached egg, beans, grilled tomato, mushroom & Lovingly Artisan toast (GFO) 15.95

VEGETARIAN BREAKFAST

vegan sausage, grilled halloumi, choice of fried, scrambled or poached egg, beans, tomato, mushroom & Lovingly Artisan toast (GFO,V, VEO) 15.95

(add egg 1.50 / add bacon 2.00 / grilled halloumi 2.00)

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HOMEMADE SOUP OF THE DAY (SPEAK TO YOUR SERVER FOR TODAY'S OPTION)
with Lovingly Artisan bread & butter 8.95 (VEO, GFO)

HADDOCK AND CHIPS

with tartar sauce & mint crushed peas 22.00 (GF)

STEAK FRITES 6OZ FLAT IRON STEAK

fries & rocket & tomato salad (cooked medium) 21.95

CREAMY MUSHROOMS IN SMOKED BACON, GARLIC & BRANDY CREAM

with smoked applewood & fresh bread (VEO) 10.95



BRUNCH & LUNCH MENU CONT:

HOT SANDWICHES (GFO).

(served on Lovingly Artisan bread with fries, coleslaw & a salad garnish)

BANG BANG HOT CHICKEN

crispy chicken goujons in spicy sauce with lettuce, tomato, melted cheese drizzled with sriracha mayo 16.50

LIGHTLY BATTERED FISH

served with homemade tartar sauce 15.50

HOT HALLOUMI

spicy halloumi with caramelised onion, fresh greens, tomato & sweet chilli mayo (V) 14.50

COLD SANDWICHES (GFO).

(served on Lovingly Artisan bread with coleslaw, crisps & a salad garnish)

PASTRAMI, EMMENTAL & PICKLE 13.50

KENDAL CREAMY CHEESE & PICKLED CHUTNEY (V) 12.50

PRAWN MARIE ROSE

succulent prawns in a zesty Marie Rose sauce, layered with crisp lettuce 13.50

HUMMUS, ROASTED PEPPERS & CARMELISED ONION

with wild rocket & a drizzle of balsamic glaze (VE) 12.50

Add a cup of our
soup of the day
(VEO, GFO) 3.00

SIDES

(GFO,V, VEO)

CHIPS OF THE NORTH

chips, grated melted cheese & gravy (VO) 5.50

GARLIC CIABATTA

5.50

(add cheese for 1.50)

LOVINGLY ARTISAN BREAD & BUTTER 2.50

TRIPLE COOKED CHIPS 4.95

(add cheese for 1.50)

SKINNY FRIES 4.95

HOUSE SALAD 4.85

SEASONAL BUTTERED VEGETABLES (VE) 4.95

HALLOUMI FRIES WITH SWEET CHILLI DIP 6.50

HOMEMADE GRAVY (VEO) 2.50

Please inform a member of staff of any dietary requirements



EVENING MENU

MONDAY - THURSDAY: 5PM - 8PM

FRIDAY – SATURDAY: 5PM - 8:30PM

STARTERS

CURRIED LAMB SCOTCH EGG
with curry sauce (GF) 12.00

PORK CHEEK IN A STICKY SESAME SAUCE
sesame seeds, spring onion & chilli 10.95

GOATS CHEESE & THYME MOUSSE
confit tomato, gingerbread crumb & pickled blackberries (GF) 11.50

TWICE BAKED CHEESE SOUFFLE
with tomato & herb cream sauce (V, GF) 12.00

POTTED BROWN SHRIMP WITH CRAB AND MUSSELS MEAT
in a lemon parsley butter on a freshly baked crumpet (GFO, DF) 12.00

MUSHROOMS IN A SMOKED BACON, GARLIC & BRANDY CREAM
baked with smoked applewood with a wedge of Lovingly Artisan bread (VEO) 10.95

MAINS

DUO OF VENISON - VENISON COTTAGE PIE & LOIN (SERVED PINK)
with celeriac puree & baby vegetables (GF) 28.00

TASTING OF PORK
Belly pork, glazed pigs cheek & sausage bon bon 22.00

BAVETTE OF BEEF
served pink on wild mushroom, spinach & blue cheese risotto & a rich beef jus (GF) 24.00

PAN FRIED CHICKEN,
Chasseur sauce, mash potato & fine beans (GF, DFO) 21.00

CUMBERLAND SAUSAGE
traditional Cumberland swirl, champ mash, onion gravy & garden peas 21.00

TANDOORI ROAST CAULIFLOWER
served on a spiced lentil dahl (VE, GF) 19.00

PROPER PIE (SPEAK TO YOUR SERVER FOR THIS WEEK'S FLAVOUR)
homemade puff pastry pie served with either triple cooked chips or mash & seasonal vegetables 21.95

MORTAL MAN BURGER
House burger, crispy back bacon, melted mature cheddar cheese, house pickles, tomato, gem lettuce & skin on fries (GFO)
19.50

FISH & CHIPS
today's selection of freshly caught fish lightly battered with mint crushed peas, triple cooked chips & tartare sauce (GF, DFO)
22.00

Please turnover for sides & desserts...

Please inform your server of any allergy or dietary requirements
GFO = Gluten free option available
GF = Gluten free
V = Vegetarian
VEO = Vegan option available
VE = Vegan
DFO = Dairy free option



SIDES

(GFO,V, VEO)

GARLIC CIABATTA 5.50
(add cheese for 1.50)

LOVINGLY ARTISAN BREAD & BUTTER 2.50

TRIPLE COOKED CHIPS 4.95
(add cheese for 1.50)

SKINNY FRIES 4.95

HOUSE SALAD 4.85

SEASONAL BUTTERED VEGETABLES (VE) 4.95

HOMEMADE GRAVY (VEO) 2.50

SMALL PORTIONS MENU (GFO)

CHICKEN GOUJONS
chips, peas or beans (GFO) 8.95

FISH BITES & CHIPS
peas or beans (GFO) 8.95

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

SAUSAGE & MASH
2 traditional sausages, creamy mash, peas & gravy 8.95

DESSERTS

ESPRESSO CRÈME CARAMEL WITH BISCOFF (VEO) 10.95

BURNT BASQUE CHEESECAKE WITH CHERRY & BALSAMIC JAM (GF) 10.95

STICKY TOFFEE PUDDING WITH ICE CREAM OR CUSTARD (GF, DFO) 10.95

CHOCOLATE BROWNIE
WITH A SCOOP OF VANILLA ICE CREAM (GF, V) 9.50

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

Our butchers & bakers
are locally sourced
and we always try our
best to buy local &
independent



Please inform a member of staff of any dietary requirements





SUNDAY MENU:

12PM - 8PM

STARTERS

HOMEMADE SOUP OF THE DAY (SPEAK TO YOUR SERVER FOR TODAY'S OPTION)
with Lovingly Artisan bread & butter 8.95 (VEO, GFO)

MUSHROOMS IN A SMOKED BACON, GARLIC & BRANDY CREAM BAKED
with smoked applewood & freshly baked bread (VEO) 10.95

CURRIED LAMB SCOTCH EGG, WITH CURRY SAUCE (GF) 12.00

TWICE BAKED CHEESE SOUFFLE
with tomato & herb cream sauce (V, GF) 12.00

PORK CHEEK IN A STICKY SESAME SAUCE
sesame seeds, spring onion & chilli 10.95

MAINS

SUNDAY ROAST

(SPEAK TO YOUR SERVER FOR THIS WEEK'S MEATS)

roast potatoes, roast carrot, steamed vegetables, carrot and swede purée, rich gravy & a Yorkshire
pudding (VEO, GFO) 21.00

MORTAL MAN BURGER

House burger, crispy back bacon, melted mature cheddar cheese, house pickles, tomato, gem
lettuce & skin on fries (GFO) 19.50

FISH & CHIPS

today's selection of freshly caught fish lightly battered with mint crushed peas, triple cooked chips &
tartar sauce (GF, DFO) 22.00

PROPER PIE (SPEAK TO YOUR SERVER FOR THIS WEEK'S FLAVOUR)

homemade puff pastry pie served with either triple cooked chips or mash & seasonal vegetables
21.95

SPICED CAULIFLOWER, LENTIL AND SPINACH PIE
triple cooked chips & seasonal vegetables (VE) 17.50

PAN FRIED CHICKEN

in a chasseur sauce, mash potato & fine beans (GF, DFO) 21.00

Please inform a member of staff of any dietary requirements



SUNDAY MENU CONT:

SMALL PORTIONS

CHICKEN GOUJONS
chips, peas or beans (GFO) 8.95

FISH BITES AND CHIPS
peas or beans (GFO) 8.95

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

MINI ROAST DINNER
with roast potatoes, roast carrot, steamed vegetables, carrot & swede purée,
rich gravy (VEO, GFO) 12.95

SIDES

(GFO,V, VEO)

GARLIC CIABATTA
(add cheese for 1.50)

LOVINGLY ARTISAN BREAD & BUTTER 4.85

TRIPLE COOKED CHIPS 4.95
(add cheese for 1.50)

SKINNY FRIES 4.95

HOUSE SALAD 4.85

SEASONAL BUTTERED VEGETABLES (VE) 4.95

HOMEMADE GRAVY (VEO) 2.50

DESSERTS

ESPRESSO CRÈME CARAMEL WITH BISCOFF (VEO) 10.95

BURNT BASQUE CHEESECAKE WITH CHERRY & BALSAMIC JAM (GF)
10.95

THE MORTAL MAN STICKY TOFFEE PUDDING
served with ice cream or custard (V, GFO) 10.95

CHOCOLATE BROWNIE
with a scoop of vanilla ice cream (GF, V) 9.50

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

Please inform a member of staff of any dietary requirements