



Appetisers

Artisan bread selection. £7.95 (v)

Award winning Breads served with hummus, pesto and balsamic dip.

Olive and let die £4.95 (v) (gf)

A mixed selection of fresh hand-picked olives, in sweet olive oil.

To Begin

Soup of the Moment £7.95 (gfa)

Seasonal soup, served with toasted focaccia and best butter.

Prawn Stars £10.50 (gfa)

Prawns pil-pil, this Basque origin dish, made from sizzling olive oil with chillies and garlic. Served with hot toasted focaccia bread.

Quack 'n' go. £10.50

Duck spring rolls. This entertaining finger food comes in a baked not fried, nimble and crunchy pastry. Served with batons of spring onion and sweet chilli or hoisin sauce.

The Giddy Goat. £10.50 (v) (gf)

Warm goats' cheese salad served with beetroot, apple, caramelised onions

Rolling Home. £8.50

Homemade sausage rolls, fresh pork meat, with a touch of sage in a light and fluffy puff pastry. Served with brown sauce or piccalilli. .

Winging it. £8.50 (gf)

Free ranged organic chicken wings, cooked in your choice of BBQ or Salt'n'Pepper.

Once I caught a fish. £8.50 (gfa)

Fresh filleted fish strips, cooked in a light and crispy beer batter. Served with a generous helping of tartar sauce and a zingy lemon segment.

S&P Halloumi £8.50 (v) (gf)

Salt and pepper halloumi, made with red chilli, spring onion, and harissa glaze.

Black Pudding and Hash Brown £8.50 (gfa)

Black pudding and hash brown, with a poached egg and caramelised red onion, served with mustard cream sauce.

Pigs will fly. £8

Delicious honey and wholegrain mustard chipolatas, served with mystery sauce.

Good cauli miss Molly. £7.50 (gfa) (ve)

Florets of cauliflower marinated in harissa served in hummus, pearl peppers and toasted seed mix, with a glaze of harissa.

To Continue

The Cod Father. £17.50 (gfa)

Large Fresh Beer Battered Atlantic cod, served with, triple cooked hand cut chips, soft and tender mushy peas, and tartar sauce. Don't forget to ask for a side of our amazing curry sauce!

Bangers and Mash £17.50

Award winning thick pork sausage, served with caramelised shallot infused mash potatoes, and a melody of long green beans, surrounded with a battalion of peas. Accompanied with a jug of everyone's favourite - gravy.

Say Cheese. £17.50 (v)

Soft and crunchy home-made pastry, encasing lashings of entangled melted Lancashire and cheddar cheese, served with a pairing of spring onion mash and a choice of spicey or traditional baked beans.

All about the bass. £24.50 (gf)

Pan fried line caught seabass, served with cool crushed pesto potatoes, encircled with a trio of vegs, broccoli, green beans and honey roasted carrots.

Bangla Fusion. £24.50 (gf) (ve) (v)

Madras curry (v), this deep vibrant curry will blow your mind and your tastebuds. Hot and fiery flavours originated from India. To include either cauliflower, prawns or chicken. Served with aromatic jasmine rice and traditional naan bread and chutney.

The Lost Pie of Atlantis £24.50

.The fish pie, a British classic. Baked with a plethora of our fresh fish's chunks and succulent prawns, in a full of flavour, sea of cream sauce. This is topped off with a crispy, cheesy mash top. Served with garden peas.

Sides

Triple Cooked Chips £5.00. (gf)

Skin On Fries £5.00. (gf)

Beer Battered Onion Rings £5.00. (gfa)

Seasonal Vegetables £5.00. (gf) (ve)

Peppercorn Sauce £3.50. (gf)

Blue Cheese Sauce £3.50. (gf)

Béarnaise Sauce £3.50.



From The Lake Grill

What's your beef. £25.50

Thick beef short rib that's been slow braised overnight, served with our special wholegrain gratin potatoes and locally sourced root veggies that are roasted to perfection, with delicious red wine gravy.

Steak that. £38.50 (gf)

The tastiest 12oz ribeye, marinated in rosemary and garlic, served with our special recipe French fries, aromatic vine tomatoes offering sweetness, along with field mushrooms. (French fries can be swapped for hand cut). *don't forget your sauce.

Classic Kiev. £19.50

This hand crafted chicken Kiev, is made from the finest locally sourced chickens. Stuffed with hot flavoursome garlic and herbs, in a buttery jus, and coated in a light golden breadcrumb, served with thyme tasting new potatoes, and partnered up with our succulent vegetables of the day.

The Fantastic Four

All burgers served on toasted brioche bun with gherkins, beef tomato, lettuce, red onion and burger sauce.

Get Shorty £18.50.

2 x 4oz beef burgers, BBQ short rib and Fries

Piggy In The Middle £18.50.

2 x 4oz beef burgers, Monterey jack cheese, bacon, and fries.

I Don't Give A Cluck £17.50.

Crispy chicken breast, hashbrown, Monterey jack cheese and fries.

Hello Me £16.50. (gfa) (v)

Crispy halloumi, avocado, chilli jam, salt and pepper fries.

Feel Free to add or subtract.

Salads

Chef's Choice: Crispy Beef Salad £16.50. (gfa)

Sirloin steak in a secret sticky harissa glaze cucumber, carrot, lettuce, and orange zest.

Superman Superfood Salad £14.50. (gfa) (ve)

Grilled tenderstem broccoli, Edamame beans, quinoa, red cabbage, sweet potato with coconut and lemon dressing.

Julius Ceasar Salad £15.50. (gfa)

Cajun chicken, cos lettuce, croutons, parmesan, Caesar dressing and egg.

To Finish

The Classic Sticky Toffee Pudding £8.50 (gfa)

With Butterscotch Sauce and Sticky Toffee Pudding Ice Cream

The Goose Favourite Dark Chocolate and Cherry Fondant £8.50

With Vanilla Ice Cream

The Tippy Chef Prosecco and Blackberry

Cheesecake £8.50 (gf)

With Berry Compote

Luxury Cheeseboard £9.50

A fabulous selection of local cheeses swerved with grapes, celery, apple and our own homemade chutney.

Ice Ice Baby

Local Lake District Ice Cream £3 A Scoop

Vanilla

Death by Chocolate

Sticky Toffee Pudding

Crushed Strawberry

Mango Sorbet

Lemon Sorbet

Champagne Sorbet

Orange Sorbet