



Starters

Homemade Parsnip, Thyme and Mature Cheddar Soup

Stornaway Gold Medal Black Pudding
fried free range egg- carrot crush- pork scratching crumble

Crispy Roast Lamb Breast
cucumber noodles- radish -tzasiki

Shelled Mussels Marinère
garlic, herbs & Chardonnay-in baked tomato

Grilled Fresh Mackerel Fillet
chorizo potato lyonaisse

"Ham & Egg"
local ham terrine topped with soft-boiled hens egg & homemade piccalilli

Roasted Wood Pigeon Breast
mashed sweet potato, crispy pancetta-pickled golden sultanas

Piel Island Lobster, King Prawn & Avocado Tian
homemade lobster marte rose- micro coriander

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Intermediate

Cosmopolitan Sorbet

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Main courses

Cumbrian Fell-bred Beef Daube Bourguignon
shallots, mushrooms & lardons-thyme mash, red wine fumet

Flame-grilled Veal Sirloin Steak (£2.95 supp)
hand-cut chips-grill garnish –wild cêpe garlic mushroom sauce

Crispy Duck Confit
cabbage, smoked bacon & fondant potato- marmalade glaze-celery puree

Roast Saddleback Pork Belly
dauphinoise, swiss chard- apple relish

Roast Salmon Supreme
new potatoes, petit pots, sweet gem lettuce & pancetta – warm atoli sauce

Flame -grilled Fell-bred Beef Fillet Steak (supplement £5.95)
rustic chips- grilled tomatoes & mushrooms–green peppercorn & cognac sauce

Sea Bass Fillet
fondant potato, marsh samphire-ice salad & asparagus – dill beurre blanc

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Desserts

"Sweet Shots"

mint crème brûlée-lemon & raspberry posset- Tobago dark chocolate mousse

Warm Banana Toffee Muffin

toffee cream & butterscotch sauce- banana and custard ice cream

Hot-chocolate Fondant

vanilla bean ice cream

Chilled Egg Custard Crème Brulee

citrus shortcake

Hot Strawberry Soufflé

strawberry ice cream

Foraged Gooseberry Crumble

real custard & vanilla bean ice cream

Strawberry Meringue Vacherin

whipped local double cream- raspberry & cherry dust

Regional Cheese Selection

Smoked Farmhouse, Flakebridge, Blacksticks Blue, Hootenanny

Grapes, apricot & cranberry chutney, port shot

(supplement £ 3.50)

Simple Cheese Taster

Your choice of 2 of the above cheeses -with grapes & apricot chutney

Coffee & truffle (£3.75) - 5 course inclusive



Our restaurant derives its name from the local slate quarried in the fells around the Lake District and our emphasis is on the word local.

Our Chef and his team constantly strive to source and serve the very best locally farmed, caught and grown produce and where possible Cumbrian and Lancastrian products are used.

Our menus offer a broad choice and change regularly to enable us to follow seasonal produce as the months roll by.

We prepare each meal to order- so at busy times you may experience a short delay.

Compliment your meal with a bottle wine from our comprehensive cellar, and enjoy coffee and truffles, accompanied by one of our choice of over thirty liqueurs, Cognacs or malt whiskeys-in the lounge or terrace after your meal.

allergies & intolerances

When ordering your meal-please inform a senior member of the restaurant staff if you have a specific food allergy or intolerance.

We can accommodate or work around most dietary requirements but would like to inform you that our kitchen does use tree nuts and gluten based cereals on a regular basis.

We will prepare food freshly to your requirements but we cannot offer an absolute guarantee of the complete absence of these ingredients.

We work around identifying and highlighting the following allergens and can provide information as to their existence in any dish on our menus:

Gluten, tree nuts, eggs, fish, molluscs, shellfish, lupin, mustard, celery, milk, peanuts, sesame, soya, sulphur dioxide