

..... **SOMETHING TO NIBBLE** .....

<b>Smoked Ham Hock Croquettes</b> 2.50	<b>Marinated olives</b> 3.50	<b>Homemade Pork Skins</b> 2.50
<b>Homemade duck spring rolls with ponzu emulsion</b> 3.00	<b>Warm bread with chicken skin butter</b> 2.50	<b>Deep fried whitebait with caper mayonnaise</b> 3.00

..... **TO START** .....

<b>Smoked Chicken Penne</b> 7.50 /14.50 with wild mushrooms & tarragon	<b>Smoked Haddock Gratin</b> 7.50 with heritage beetroots & brioche crumb	<b>Glazed Goats Cheese</b> 7.00 with heritage beetroots, raspberries, pine nut crumb & herb salad
<b>Scotch Duck Egg</b> 7.50 with curry mayonnaise	<b>Prawn &amp; Chorizo Cassoulet</b> 9.50 Prawns marinated in chilli, garlic & ginger, with cannellini beans & basil	<b>Black Pudding &amp; Egg</b> 7.50 Grilled black pudding with poached egg on homemade crumpet with béarnaise sauce
<b>Potted Confit Duck</b> 7.00 with Cointreau jelly, toasted ciabatta, herb salad & Cumberland sauce		

..... **THE MAIN** .....

<b>No. 12's "BB" Burger</b> 15.50 with smoked bacon, cheddar cheese, chips, homemade coleslaw & tomato relish	<b>Pan Fried Monkfish</b> 20.50 with chargrilled courgette ribbons, basil emulsion, pine nuts & red wine jus	<b>Honey Roasted Duck Breast</b> 19.50 with Lavender & coriander seed honey, butternut squash, kale & truffle jus
<b>Beer Battered Haddock</b> 15.00 & hand cut chips with pea puree, tartar sauce	<b>Wild Mushroom &amp; Truffle Risotto</b> 16.50 with parmesan shavings & pea shoots	<b>Seared Skate Wing</b> 18.00 with chive crushed new potatoes, almonds & caper brown butter
<b>Chargrilled Cumbrian Venison</b> 21.50 with braised red cabbage, celeriac puree & blackberry jus	<b>Braised Lake District Beef Chuck</b> 18.50 8 hour braised beef chuck, rolled with horseradish with truffle mash, wild mushrooms & truffle jus	

**OFF THE GRILL**

Served with hand cut chips, confit tomatoes on the vine and one of the following;

Peppercorn Sauce, Béarnaise, Truffle Sauce, Foie Gras Butter £2 supplement

**Fillet 220g 30.50**

The most lean and tender of all the steaks, fillet is very popular and is well suited to any degree of cooking

**Sirloin 280g 28.00**

From part of the cow that doesn't do much work so is tender with good marbling, don't be afraid of the strip of fat on the top.... It's delicious

**Tomahawk Axe Steak 1.3kg!!!! 90.00**

This beast of meat is cut from the Sirloin. It's a real show stopper!! Comes on a huge bone which adds to the succulent flavour. This can be shared between 2 if you're feeling very hungry & will also happily feed 3. Your welcome to have it on your own if you fancy a challenge!

Please allow chef 45 minutes to cook this medium rare and more time for more cooked.

**Ribeye 300g 29.50**

Chefs favourite, eye of fat running through the meat, which when cooked melts & adds amazing flavour & stunning marbling. Chef recommends medium rare

**Rump 220g 24.00**

Flavoursome cut of meat that is under rated. Has a strip of fat on the top which is delicious. Don't have it cooked too much as it can become tough

All our beef is sourced from the Lake District Farmers  
[www.lakedistrictfarmers.co.uk](http://www.lakedistrictfarmers.co.uk)

..... **ON THE SIDE** .....

<b>Mash</b> 4.00	<b>Hand cut chips</b> 4.00	<b>New Potatoes</b> 4.00
<b>Chilli, Garlic Spinach</b> 4.00	<b>Grilled Mushrooms &amp; Chorizo</b> 4.00	<b>Cauliflower Gratin</b> 4.00
<b>Green Beans with Crispy Shallot</b> 4.00		<b>Green salad</b> 4.00
<b>Braised Red Cabbage</b> 4.00		<b>Rocket, parmesan &amp; balsamic salad</b> 4.00

Dishes may contain Allergens, please speak to your server