



## STARTERS

### CHICKEN LIVER & PANCETTA PÂTÉ

- TOMATO CHUTNEY & SOUR-DOUGH (GFUR) (G,M,S,E) 6.0

### 1/2 KG MUSSELS

- CLASSIC, NAKED, KIMCHI OR THAI (GF) (SEE ALLERGENS BELOW) 8.5

### PAN FRIED PRAWNS

- CHORIZO, GARLIC, TOMATO & CHILLI (G,CR, M,SD) 8.5

### CRISPY SQUID

- PINK GARLIC MAYO, LEMON & SPRING ONION (MO,E,MU) 7.0

### ROAST BEETROOT & CLEMENTINE SALAD

- MINT, FETA & VINAIGRETTE (V, GF) (MUSD) 5.0

### HALLOUMI FRIES

- SRIRACHA, MINT & YOGHURT (V) (M) 7.0

### FRESH OYSTERS

- THAI STYLE VINAIGRETTE, RED ONION, CORIANDER & LEMON WEDGE (GF) (MO,F,SD) 2.2

## FESTIVE TREATS

MULLED WINE 5.0

VIRGIN MULLED WINE 3.0

MULLED SPICED RUM 7.5

PUMPKIN SPICED LATTE 4.5

MRS.CLAUSE ESPRESSO 8.0

## MAINS

### 100Z RIB-EYE STEAK

- GREEN BEANS, ROASTED TOMATO & FRIES (GF) (G,M) 22.0

### WHOLE LOBSTER

- GARLIC BUTTER, SKIN-ON FRIES & MAYO (CR,M,E) 32.0

### SEAFOOD LINGUINE

- TOMATO, CHILLI, PRAWNS, MUSSELS, HADDOCK & SALMON (G,CR,F,M) 15.0

### SEA BASS

- SPROUTS, CARAMELISED LEEKS, SMOKED BACON, LEMON CREAM & POTATOES (GF) (F,M,SD)

### ROAST DUCK BREAST

- ROOT VEG MASH BRAISED RED CABBAGE, ORANGE & CRANBERRY JUS (M)

### SRI-LANKAN CAULIFLOWER CURRY

- GREEN BEANS, CHICKPEA, CASHEW, LIME & PEA BASMATI RICE (ADD CHICKEN (G) +£3.25, ADD PRAWNS (CR) +£4.25) (VN, GF) (N,C,MU) 12.5

## SIDES

18.5 PEPPERCORN SAUCE (M,MU) 3.0

SKIN-ON FRIES 3.0

OLIVES 4.5

19.0 GARLIC GREEN BEANS (M) 3.0

GARLIC MUSHROOMS(M) 3.0

BRAISED RED CABBAGE 4.0

12.5 FRENCH BREAD (G) 3.0

## MUSSELS

ALL SERVED WITH SKIN-ON FRIES OR BREAD (GFUR)

### 1KG THAI POT (F,C,MO,SD)

AROMATIC, FRAGRANT & SLIGHTLY SPICY. LEMON-GRASS, CHILLI, FRESH LIMECORIANDER & COCONUT 19.5

### 1KG CLASSIC POT (M,C,MO,SD)

A REAL CROWD PLEASER, SO SAVOURY, SO TASTY. WHITE WINE, GARLIC, CARROT, ONION, CELERY & CREAM 19.5

### 1KG KIMCHI POT (F,S,C,MO,SD)

SATISFYING HEAT THAT LINGERS ON THE PALATE, NOTES OF CHILLI & GINGER. TOMATO, GOCHUJANG & KOREAN STYLE CABBAGE (WANT MORE HEAT? JUST ASK!) 19.5

### 1KG HARLECH POT (C,MO,M,SD)

WELSH STYLE, SMOKEY, CREAMY & FULL OF FLAVOUR WITH A CIDER BASE. BACON, LEEKS, CELLARY, ONION, CREAM & GARLIC 19.5

### 1KG BLUE POT (M,MU,C,MO,SD)

CHEESY, BOOZY AND FULL OF FLAVOUR, FILTHY-GOOD POT. BLUE CHEESE, BRANDY, CREAM, GARLIC, ONION & CELERY 22.0

### 1KG NAKED POT (C,MO,SD)

SIMPLE & PLAIN, WHITE WINE, GARLIC, ONION, SHALLOTS, CELERY 17.5

(GFUR) = Gluten free upon request (GF) = Gluten free (VN) = Vegan friendly (V) = Vegetarian friendly (pp) = Per person If you have any dietary requirements, YOU MUST let your server know, Our fries contain traces of gluten & meat. Indicates presence of allergen in the dish :

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard / N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide



# SHARING BOARDS 12 - 9PM



## **FRESH OYSTERS**

THAI STYLE VINAIGRETTE, LEMON,  
RED ONION & CORRIANDER (GF)  
**2.3 (EACH) (MO,F,SD)**

**(MINIMUM 2 PEOPLE PER BOARD)**

## **CAMEMBERT BOARD**

BAKED CAMEMBERT WITH HONEY & THYME,  
OLIVES, CHUTNEY, CARROT, CELERY  
& FRENCH BREAD  
**6.0 (PP) (G,M)**

## **MEATY BOARD**

PANKO CRISPY CHICKEN, GOCHUJANG MAYO,  
HONEY MUSTARD CHIPOLATAS,  
GRILLED RUMP STEAK & GARLIC BUTTER  
**10.0 (PP) (G,E,S,M,MU)**

## **SEAFOOD BOARD**

CLASSIC MUSSELS, PAN FRIED PRAWNS  
CHILLI & CHORIZO, CRISPY SQUID & PINK GARLIC MAYO  
**11.0 (PP) (CR,E,S,M,C,MU,SS,SD,MO)**

## **LOBSTER BOARD**

WHOLE FRESH LOBSTER WITH GARLIC BUTTER,  
CLASSIC MUSSELS, 4 OYSTERS WITH THAI STYLE VINAIGRETTE,  
LEMON, RED ONION & CORRIANDER  
**24.0 (PP) (CR,M,MO,SD,F)**

## **VEGGIE BOARD**

GORDAL OLIVES, ROAST BEETROOT & FETA,  
FRENCH BREAD, BALSAMIC, OIL, HALLOUMI FRIES  
& PUMPKIN HUMMUS (V, GFUR)  
**9.0 (PP) (G,M,MU,S,SS,SD)**

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N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide



# SET PRICE LUNCH 12 - 6PM



**1 COURSE = £11.95 / 2 COURSE = £14.95**

## STARTERS

### CHICKEN LIVER & PANCETTA PÂTÉ

- TOMATO CHUTNEY & SOUR-DOUGH (GFUR) (G,M,S,E)

### PUMPKIN HUMMUS

- CHILLI OIL, PUMPKIN SEEDS & BLACK SESAME (VN, GFUR) (G,S,SS,SD,M)

### ROAST BEETROOT & CLEMENTINE SALAD

- MINT, FETA & VINAIGRETTE (V, GF) (MUSD)

### SEASONAL SOUP

- CRUSTY BREAD (V, GFUR) (ASK YOUR SERVER FOR ALLERGEN INFO)

## MAINS

### RUMP STEAK

- GREEN BEANS, GARLIC BUTTER & SKIN-ON FRIES (GF) (G,M)

### OYSTER CHOWDER

- SMOKY BACON & SOURDOUGH TOAST (M.G.F SD MO)

### CONFIT DUCK LEG

- ROOT VEG MASH, BRAISED RED CABBAGE, & ORANGE AND CRANBERRY JUS (M)

### SEA BASS

- SPROUTS, CARAMELISED LEEKS, SMOKED BACON, LEMON CREAM & POTATOES (GF) (F,M,SD)

### FESTIVE FRIED CHICKEN BURGER

- CHEDDAR, BACON AND CRANBERRY WITH LETTUCE, MUSTARD MAYO, & FRIES (G,F,E,S,M,MU)

### SRI-LANKAN CAULIFLOWER CURRY

- GREEN BEANS, CHICKPEA, CASHEW, LIME & PEA BASMATI RICE  
(ADD CHICKEN (G) +£3.25, ADD PRAWNS (CR) +£4.25) (VN, GF) (N,C,MU)

(ALL MUSSELS BELOW ARE SERVED WITH SKIN-ON FRIES OR BREAD) (GFUR)

### 500G THAI MUSSELS (F,C,MO,SD)

AROMATIC, FRAGRANT & SLIGHTLY SPICY. LEMON-GRASS, CHILLI, FRESH LIMECORIANDER & COCONUT

### 500G CLASSIC MUSSELS (M,C,MO,SD)

A REAL CROWD PLEASER, SO SAVOURY, SO TASTY. WHITE WINE, GARLIC, CARROT, ONION, CELERY & CREAM

### 500G KIMCHI MUSSELS (F,S,C,MO,SD)

SATISFYING HEAT THAT LINGERS ON THE PALATE, NOTES OF CHILLI & GINGER. TOMATO, GOCHUJANG & KOREAN STYLE CABBAGE (WANT MORE HEAT? JUST ASK!)

### 500G HARLECH MUSSELS (C,MO,M,SD)

WELSH STYLE, SMOKEY, CREAMY & FULL OF FLAVOUR WITH A CIDER BASE. BACON, LEEKS, CELLARY, ONION, CREAM & GARLIC

### 500G NAKED MUSSELS (C,MO,SD)

SIMPLE & PLAIN, WHITE WINE, GARLIC, ONION, SHALLOTS, CELERY

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# DESSERT & AFTERS...



## CARTMEL VILLAGE SHOP

(TRADITIONALLY MADE IN CUMBRIA FOR A 25 YEARS)

**CARTMEL STICKY TOFFEE PUDDING (M,G,E)**

MADAGASCAN VANILLA POD ICE CREAM

6.5

## "BAKED"

(MADE IN CHESTER BY @BAKEDCHESTER LOCAL PRODUCER)

**BLACK FOREST CHOCOLATE BROWNIE (M,E,G,N TRACE,S)**

MADE WITH CHERRY BRANDY & DARK CHOCOLATE CHUNKS

WITH CHERRY ICE CREAM ICE-CREAM

7.5

## WAFFLES

**BELGIAN WAFFLE (M,G,E,S)**

VANILLA ICE CREAM & CHOCOLATE SAUCE

5.0

**NUTELLA WAFFLE (M,G,E,S,N)**

SLICED BANANA, VANILLA ICE CREAM & NUTELLA OBVS

6.0

**"THE FULL MORTY" WAFFLE (M,G,E,S)**

2X WAFFLE, 2X HONEYCOMB ICE CREAM, MARSHMALLOW

& TOFFEE SAUCE

9.0

## CLASSICS

**CLASSIC CHRISTMAS PUDDING, BRANDY SAUCE**

& ALMOND BUTTER (N,G,M)

6.0

**VANILLA CRÈME BRÛLÉE (M,E) (GF)**

5.0

**ORANGE & ALMOND CAKE WITH SINGLE CREAM**

& POMEGRANATE SEEDS (M,E)(GF)

5.0

**CHEESE BOARD CHUTNEY & FRESH FRUIT (G,M) (TO SHARE +£3.0)**

7.0

**MANGO SORBET WITH RASPBERRY COULIS (VN, GF)**

5.0

## TEA

**ENGLISH BREAKFAST**

2.5

FULL BODIED WITH A  
SMOOTH, ELEGANT FINISH

**SUPREME EARL GREY**

3.0

TRADITIONAL EARL GREY  
WITH A TWIST OF CITRUS.

**LEMON-GRASS & GINGER**

3.0

SPICY, ZESTY & SURE  
TO REFRESH THE PALATE

**KIWI BERRY**

3.0

OO LONG TEA, STRAWBERRY  
PIECES, HAWTHORN & KIWI

**PEPPERMINT**

3.0

LIKE A BRISK NATURE WALK  
FOR THE SENSES

**SPRING GREEN**

3.0

FRESH AND CLEAN AS A  
SPRING DAY

## COFFEE

**ESPRESSO**

2.5

**AMERICANO**

2.5

**LATTE**

3.5

**CAPPUCCINO**

3.0

**POTTEPEI**

6.0

**DRAMBUIE & BAILEYS**

**KEIKENFRETTER**

6.0

**TIA MARIA & AMARETTO**

**VOLLE GAS**

6.0

**CALVADOS & WHISKEY**

**STOEFFENEK**

7.0

**COGNAC & GRAND MARNIER**

**AFFOGATO**

7.0

**VANILLA ICE-CREAM**

**& AMARETTO**

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## GIN LIST

	½	WHOLE
<b>HOUSE G+T TONIC &amp; LIME</b>	<b>4.9</b>	<b>6.9</b>
<b>MENAI OYSTER GIN</b>	<b>7.8</b>	<b>9.8</b>
FEVER-TREE & LEMON		
<b>J.J WHITLEY MANGO &amp; PAPAYA</b>	<b>7.0</b>	<b>9.0</b>
FEVER-TREE TONIC, POMEGRANATE & PINEAPPLE		
<b>MALFY PINK GRAPEFRUIT</b>	<b>8.9</b>	<b>10.9</b>
FEVER-TREE SLIM, GRAPEFRUIT, MINT & PINEAPPLE.		
<b>MALFY BLOOD ORANGE</b>	<b>7.8</b>	<b>10.0</b>
FEVER-TREE MEDITERRANEAN, ORANGE PEEL & RASPBERRIES		
<b>WHITLEY NEILL RASPBERRY</b>	<b>N/A</b>	<b>9.8</b>
FENTIMANS ROSE LEMONADE, RASPBERRIES & MINT		
<b>WHITLEY NEILL RHUBARB &amp; GINGER</b>	<b>7.8</b>	<b>9.8</b>
FEVER-TREE GINGER ALE, LEMON & RHUBARB		

## FESTIVE TREATS

<b>MULLED WINE</b>	<b>5.0</b>
<b>VIRGIN MULLED WINE</b>	<b>3.0</b>
<b>MULLED SPICED RUM</b>	<b>7.5</b>
<b>MRS.CLAUSE ESPRESSO</b>	<b>8.95</b>
GINGERBREAD, COFFEE & VANILLA VODKA	



## DEAD MAN'S RUM SHACK

EASY TIGER, ALL DRINKS BELOW ARE AT LEAST DOUBLES!

<b>CLASSIC PUNCH</b>	<b>6.95</b>	<b>PINAPPLE PUNCH</b>	<b>6.95</b>
DEAD MAN'S FINGERS SPICED RUM PUNCH		DEAD MAN'S FINGERS PINEAPPLE RUM & PASSIONFRUIT	
<b>FROZEN MARGARITA</b>	<b>6.95</b>	<b>DEAD NICE ICED COFFEE</b>	<b>8.95</b>
NO RUM HERE, JUST TEQUILA LOTS & LOTS OF TEQUILA :P...		DEAD MAN'S FINGERS COFFEE RUM, MILK & COFFEE	
<b>DEAD MAN'S ESPRESSO MARTINI</b>	<b>8.95</b>	<b>MANGO MAI TAI</b>	<b>6.95</b>
DEAD MAN'S FINGERS HAZELNUT RUM & COFFEE		DEAD MAN'S FINGERS MANGO, ORANGE & ALMOND	
<b>MOJ-HEMP-TO*</b>	<b>8.95</b>	<b>DEAD MAN WALKIN'(ZOMBIE)</b>	<b>10.95</b>
DEAD MAN'S FINGERS C.B.D & LIME RUM MOJITO		DMF SPICED, DMF MANGO, DMF PINEAPPLE & STUFF...	
<b>FROZEN STRAWBERRY DAIQUIRI</b>	<b>6.95</b>	<b>DEAD SHOTS!(25ML)</b>	<b>2.95 EACH</b>
DEAD MAN'S FINGERS SPICED GREAT WHATEVER THE WEATHER.		DEAD MAN'S FINGERS MANGO, LIME, COFFEE, RASPBERRY, PINEAPPLE & HAZELNUT	
<b>RASPBERRY RUM RUNNER</b>	<b>6.95</b>		
DEAD MANS FINGERS RASPBERRY & BANANA. IT'S FRUITY AF!			

## ON TAP

	½	PINT	STN
<b>DORTMUNDER 4%</b>	<b>2.2</b>	<b>4.3</b>	<b>8.5</b>
GERMAN LAGER, CRISP & DRY			
<b>HEINEKEN 5%</b>	<b>2.7</b>	<b>5.2</b>	<b>10.2</b>
DUTCH PILSNER, HEARTY & PUNCHY			
<b>GUEST BEER ?%</b>	<b>??</b>		
ASK YOUR SERVER			

## BOTTLES vs. CANS

<b>JAI-HO IPA ?%</b>	<b>6.0</b>
<b>PERONI 5.1%</b>	<b>4.4</b>
<b>REKORDERLIG CIDER 4%</b>	<b>5.7</b>
<b>THATCHERS CIDER 4.8%</b>	<b>5.5</b>
<b>WEETWOOD BITTER 3.8%</b>	<b>5.5</b>
<b>LIVERPOOL PORTER ?%</b>	<b>6.0</b>

(WE ALSO HAVE LOW/NONE  
ALC BEER AVAILABLE,  
JUST ASK YOUR SERVER)

## COCKTAILS

<b>DRUM STICK</b>	<b>7.0</b>
LIKE THAT PINK/YELLOW LOLLY, BUT ITS A DRINK	
<b>WATERMELON BELLINI</b>	<b>7.5</b>
PRETTY SELF EXPLANATORY TBH	
<b>DATE WITH A PORN STAR</b>	<b>10.5</b>
VODKA, PASSIONFRUIT VANILLA, PROSECCO & STUFF...	

## SOFT

<b>SAN PELLGRINO ORANGE &amp; POM</b>	<b>2.85</b>
<b>GINGER BEER</b>	<b>3.5</b>
<b>FENTIMANS ROSE LEMONADE</b>	<b>3.5</b>
<b>COCA COLA</b>	<b>2.95</b>
<b>DIET COKE</b>	<b>2.75</b>
<b>FANTA</b>	<b>2.75</b>
<b>SPRITE</b>	<b>2.75</b>





**WHITE**

**HOUSE WHITE**  
DRY & EASY DRINKING.

GLS  
4.4      BT  
18.0

**PINOT GRIGIO**  
LIGHT & FRUITY. IT'LL PUT A SMILE ON EVERYONE'S FACE!

4.6      20.0

**CHARDONNAY**  
SOFT & PEACHY, DEAD EASY DRINKING.

4.9      20.0

**SAUVIGNON BLANC**  
REALLY REFRESHING.

5.7      22.5

~~~~~ **PREMIUM WHITE SECTION** ~~~~~

**CHABLIS - DOMAINE DU COLOMBIER, FRANCE(VN)**  
TOP WHITE BURGUNDY THAT'S FRESH & CLEAN. PERFECT FOR A LOBSTER FRIDAY.

45.5

**MUSCADET SUR LIE - LE DEMI-BOEUF MALIDAIN, FRANCE**  
BONE DRY, GREEN APPLES & GRAPEFRUIT FLAVOURS. CLEAN & REFRESHING, GO-TO FOR SEAFOOD.

34.5

**SAUVIGNON BLANC - COOK STRAIT, NEW ZEALAND**  
EVERYONE'S FAVOURITE. PACKED WITH PASSIONFRUIT, GOOSEBERRIES & GUAVA.

29.5

**RIESLING - ALAN SCOTT ESTATE, NEW ZEALAND**  
FLORAL & LEMON AROMAS WITH SUBTLE UNDERLYING TROPICAL NOTES.

39.9

**RED**

**HOUSE RED**  
LIGHT & EASY DRINKING

GLS  
4.4      BT  
18.0

**MALBEC**  
FULL & ROBUST WITH A SLIGHT FRUITY NOTE.

6.7      25.0

**MERLOT**  
SOFT & PLUMMY.

4.6      20.0

**SHIRAZ**  
VIBRANT, PLUSH RIPE BERRY FRUIT, SOFT TANNINS & SWEET VANILLIN OAK.

6.7      25.0

~~~~~ **PREMIUM RED SECTION** ~~~~~

**PINOT NOIR CARANTO - ASTORIA VINI, ITALY**  
SMOOTH & SUAVE, WELL-BRED & JUICY.

34.9

**RIOJA GRAN RESERVA - RIVAREY, SPAIN**  
DOMINATED BY RASPBERRY & STRAWBERRY FRUIT, NOTES OF OAKY VANILLA.

45.5

**ROSÉ**

**WHITE ZINFANDEL**  
SWEETISH PINK, TASTES LIKE STRAWBERRIES & CREAM.

GLS  
6.2      BT  
18.5

**COTES DE GASCogne ROSÉ - DOMAINE HORGELUS, FRANCE**  
DRY, LOADS OF RED BERRY FLAVOURS, YOU COULD BE IN THE SOUTH OF FRANCE.

6.6      26.0

**BUBBLES**

**HOUSE FIZZ - DRY, VINO SPUMANTE, ITALY**  
WHEN YOU JUST FANCY A GLASS, LOVELY STUFF.

GLS  
6.9      BT  
N/A

**PROSECCO VINTAGE - EXTRA DRY, VILLA MIAZZI, ITALY**  
GREAT PROSECCO, LOADED WITH A TASTE OF PEAR. SUPERB FIZZ. PERFECT FOR OUR OYSTERS.

32.5

**VEUVE CLICQUOT BRUT YELLOW LABEL - REIMS, FRANCE**  
SOMETHING RATHER SPECIAL HERE, A MUST FOR A LOBSTER FRIDAY DINNER.

14.0      60.0

Bottle = Bt      175ml Glass = GlS      (125ml & 250ml available upon request)