

SOUP – Please ask for today's vegetarian soup option, served with warm homemade bread. 4.95

SOUFLEE – Twice baked soufflé of Cumbrian Blue Winnow cheese with celeriac & apple slaw, pine nut salad. 6.75
Blue Winnow, raw Shorthorn cows milk cheese from Thornby Moor Dairy, Crofton, Carlisle

CREPE – Sautéed garlic mushrooms in white wine cream sauce, wrapped in a thin herb pancake and topped with a fresh herb crumb. 6.95 / 13.50

SPRING ROLL – Homemade spring roll filled with bean sprouts, palm hearts, cashews, water chestnuts, peppers bamboo shoots, roasted soya nut cobs and silken tofu, served with hoi sin dressing. 6.95 / 13.50 (V)

GATEAUX – Warm gateaux of char-grilled aubergines and courgettes, wood roasted red peppers, fresh Italian water buffalo Italian mozzarella and ripped garden basil. 6.95 / 13.50

CALZONE – Blue cheese, poached pear, cashew nuts and heritage beetroot encased in a light pastry parcel, with herb dressing & balsamic. 6.95 / 13.50

STRUDELL – Sautéed leeks, ricotta cheese, mushrooms and wild chives baked in crisp filo pastry parcel. 13.50

WELLINGTON – Honey roasted parsnip, wrapped in wild garlic leaf, with roasted chestnuts and root vegetable mash, baked in a puff pastry roll with rich red wine gravy. 13.50 (V)

SHEPHERDLESS PIE – Slow braised soya mince cooked with root vegetables and onions in red wine gravy, topped with our creamy mash tatties and glazed with mature Highland cheddar. 13.50 (V)

CROQUETTES – Crispy fried mac 'n' cheese croquettes with vine tomato fondue. 6.75 / 13.50

RAVIOLI – Homemade ravioli of wood roasted broccoli, feta cheese and sun dried tomatoes in cheese sauce. 6.95 / 13.50

TAGINE – Moroccan spiced mixed bean & courgette tagine served with either rice, cous cous or chips. 13.50 (V)

VEGGY BURGER – Our homemade spicy Black Turtle Bean and sweetcorn burger served with tomato, cucumber and salad leaves on a freshly baked sourdough roll with chips, coleslaw and onion rings. 13.50

THE BIG PUDDING – Homemade steamed vegetable suet pudding filled with slow braised veggie mince in a rich red wine and fried onion gravy, topped with slow roasted shallots 13.50 (V)

ARANCINI di RISO – Red pepper risotto balls stuffed with barrel aged Greek feta cheese and deep fried until golden and crispy in fresh breadcrumbs. 6.75 / 13.50

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