



STARTER

SOUP OF THE DAY (V/VG)

served with crusty bread - 9

OLIVES (V/VG)

served with balsamic oil and ciabatta - 7.50

SRIRACHA KING PRAWNS

with mango salsa - 10.75

LAMB KOFTAS

with mint yoghurt dressing - 9.75

GOCHUJANG CHILLI CHICKEN WINGS

with sour cream - 9.25

NEW POTATO AND PEA PRESSE

with herb dressing - 9.50

MAIN

SLOW BRAISED PORK BELLY

with fondant potato, tender stem broccoli and black cherry jus - 20.5

STONE BASS

with borlotti beans, chorizo, charred courgetti and lobster sauce - 26.5

FISH & CHIPS

with triple cooked chips, lemon, mushy peas and tartar sauce - 21

CUMBERLAND SAUSAGE RING

with bubble and squeak and gravy - 20.50

PASTA GENOVESE (V/VG)

with pesto, cherry tomatoes, rocket and garlic ciabatta - 18.50

8oz RUMP STEAK

with triple cooked chips, roasted tomato and mushroom - 29.90

Add Sauce: Peppercorn, Blue Cheese, Garlic Butter - 4

SIDES

FRIES (V/VG) - 5.20

SIDE SALAD (V/VG) - 4.70

TRUFFLE & PARMESAN FRIES (VG) - 6.99

ONION RINGS (VG) - 5.70

TRIPLE COOKED CHIPS (V/VG) - 5.70

WILDING PIES

*served with gravy and a choice of **triple cooked chips, mash or fries** and **peas or seasonal vegetables***

GUINNESS BRAISED BEEF - 20.5

BUTTERNUT SQUASH, FETA & SPINACH (VG) - 19.5

WILDING BURGERS

*Served with slaw and a choice of **triple cooked chips or fries***

7oz BEEF BURGER

with lettuce, tomato and burger sauce - 19

BREADED CHICKEN BURGER

with garlic mayo and lettuce - 19

GARDEN BURGER (V/VG)

with vegan mayo, tomato and lettuce - 18

Add On: Bacon, Cheese, Blue Cheese, Hash Brown, Caramelised Onion, Vegan Cheese - 2.50 each

DESSERT

LEMON TART (V/GF)

with raspberry and champagne sorbet - 9.75

CUSTARD PANNA COTTA (GF)

with stewed rhubarb, lemon rhubarb gel and honey oat crumb - 9.75

APPLE & PEAR CRUMBLE

*with oat crumb, served with **custard or ice cream**
(Gluten free topping available upon request) - 9.25*

STICKY TOFFEE PUDDING

with sticky toffee sauce and vanilla ice cream - 9.25

THE ENGLISH LAKES ICE CREAM

Two scoops - 6

Three scoops - 9

*Vanilla, Strawberry, Salted Caramel, Chocolate
(Vegan ice cream and sorbets available – please ask)*

CHEESE BOARD - 14

Guests staying with us on a DBB rate have a £38.00 allowance towards dinner (kindly note drinks are not included in the DBB rate).

We take food allergies, intolerances, and dietary requirements seriously. Please let us know if you have any food allergies or special dietary needs when ordering. Please be aware that all our food is prepared in a kitchen where allergens are present, therefore we cannot guarantee that every dish is completely free from traces of allergens.

All prices inclusive of
20% VAT

VG - VEGETARIAN
V - VEGAN
GF - GLUTEN FREE



SUNDAY ROAST

(Served 12pm – 3pm & 5:30pm – 8pm)

MAIN

WILDING ROAST DINNER

Traditional roast dinner served with seasonal vegetables, Yorkshire pudding, roast and mash potatoes, cauliflower cheese and a side of gravy

Choose from:

SIRLOIN OF BEEF - 24.5

PORK LOIN - 19.5

ROAST CHICKEN SUPREME - 20.5

VEGAN NUT ROAST (V/VG) - 19.5

Add On:

PIGS IN BLANKETS - 6

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