



Food Service Times

Monday- 10:30am- 3pm 5pm-8pm

Tuesday- 10:30am-3pm 5pm- 8pm

Wednesday- 10:30am- 3pm 5pm-8pm

Thursday- 10:30am-3pm 5pm-8pm

Friday- 10:30am-3pm 5pm-8:30pm

Saturday- 10:30am-3pm 5pm- 8:30pm

Sunday- 12-8pm

Please inform a member of staff of any dietary requirements

**GF0- Gluten Free option available (please request this) GF- Gluten Free V- Vegetarian
VE Vegan, VEO - vegan option available (please request this)**



Brunch 10:30-3pm (GFO).

EGGS BENEDICT

served on a English muffin and hollandaise sauce with smoked streaky bacon and spinach 9.95

EGGS FLORENTINE

served on a English muffin with spinach and hollandaise sauce 9.95 (V)

EGGS ROYALE

smoked salmon served on a English muffin with spinach and hollandaise sauce 9.95

AVOCADO ON TOAST

served on 'Lovingly Artisan' sourdough with a whipped goats cheese 9.50 (GFO, V, VEO)

MORTAL MAN BREAKFAST

Cumberland sausage, black pudding, smoked streaky bacon, Mortal Man duck egg your way, beans, grilled tomato, flat cap mushroom and 'Lovingly Artisan' toast 15.95 (GFO)

MORTAL MAN VEGETARIAN BREAKFAST

Moving mountains' sausage, grilled halloumi, Mortal Man duck egg your way, beans, tomato, mushroom and 'Lovingly Artisan' toast 15.95 (GFO,V)

VEGAN BREAKFAST

Moving mountains' sausage, tomato, field mushroom, beans, toast, vegan creamed spinach, scrambled tofu and 'Lovingly Artisan' toast 14.95 (VE, GF)

HOMEMADE BUTTERNUT SQUASH PANCAKES

with crème fraiche and maple syrup 12.95 (V)

ADD EGG 1.50 / ADD BACON 2.00

LUNCH SERVED 12PM-3PM

HOMEMADE SOUP OF THE DAY

served with a chunk of 'Lovingly Artisan' bread & butter 7.95 (GFO,VEO)

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, Emmental, beef tomato, red onion, cos lettuce, gherkin, fries & a onion ring 18.50(GFO)

HARRISSA MARINATED HALLOUMI BURGER

topped with a butternut squash fritter, served with fries & a salad garnish 18.50 (V)

DEEP-FRIED HADDOCK AND CHIPS

tartar sauce & mushy peas 18.50 (GFO)



HOT SANDWICHES SERVED WITH FRIES (GFO).

MORTAL MAN CLUB SANDWICH

served on a thick 'Lovingly Artisan' sourdough, chicken, smoked streaky bacon, fried egg, tomato, cos lettuce and mayonnaise 15.95

FISH FINGER SANDWICH

served on a 'Lovingly Artisan' focaccia with cheese and tartar sauce 13.95

CROQUE MONSIEUR

served on 'Lovingly Artisan' sourdough, mornay sauce, cheese and ham 14.50

NO HAM CROQUE MADAME

served on 'Lovingly Artisan' sourdough, Appleby cheddar rarebit, and a fried duck egg 13.95 (V)

COLD SANDWICHES SERVED WITH SALAD AND CRISPS (GFO).

APPLEBY CHEDDAR AND APPLE CHUTNEY

served on 'Lovingly Artisan' focaccia 10.95 (V)

KING PRAWN

served with bloody Mary mayonnaise and rocket salad on 'Lovingly Artisan' sourdough 12.50

RUBEN

pastrami, gherkin, Emmental cheese and sauerkraut served on a 'Lovingly Artisan' rye 12.50

MISO AUBERGINE & HUMMOUS

with spinach on a 'Lovingly Artisan' focaccia bread 11.95 (VE)

KIDS MENU (GFO).

Chicken goujons, chips and peas 8.65

Mini fish and chips with peas or beans 8.65

Cheeseburger with burger relish, tomato, lettuce and fries 8.95

Tomato pasta with cheese 8.65 (V)

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HOMEMADE DESSERTS 8.95 (V).

STICKY TOFFEE PUDDING

with a campfire salted toffee sauce & vanilla ice cream

SPICED PLUM AND FRANGIPANE TART

almond brittle, orange and ginger crème fraîche

PEAR AND BLACKBERRY CRUMBLE

custard or ice cream

TOFFEE APPLE CHEESECAKE

toffee fudge ice cream

A MIXED VEGAN SORBET AND ICE CREAM SELECTION

vanilla, raspberry sorbet and lemon sorbet £6.95 (VE)

ICE CREAM SELECTION: VANILLA, CHOCOLATE, STRAWBERRY, MINT CHOC CHIP OR THUNDER & LIGHTNING (V, GF)

1 scoop 2.95, 2 scoop 4.95, 3 scoop 6.95

BRITISH CHEESE SELECTION FOR 2 OR 4

a mixture of artisan crackers, grapes, chutney

Celtic promise, black dub blue cheese, Fellstone and Capricorn goats cheese

18.95 OR 28.95 (V, GFO)

VEGAN LEMON TART

served with a raspberry sorbet (VE, GF)

HOMEMADE CHOCOLATE AND ORANGE MARMALADE BREAD AND BUTTER PUDDING

served with custard (V)

GLUTEN FREE CHOCOLATE BROWNIE

served warm with the lakes vanilla ice cream (GF, V)

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EVENING MENU

Served 5pm – 8pm Fri and Sat 5-8:30

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V- Vegetarian

VE Vegan, VEO - vegan option available (please request this)



Mortal Man Evening Menu

STARTERS

BREAD PLATTER

a range of our 'Lovingly Artisan' breads with oil and homemade whipped butter 7.95 (VEO)

HOMEMADE SOUP OF THE DAY

with a wedge of 'Lovingly Artisan' sourdough and butter 7.95 (VEO, GFO)

BEETROOT TARTE TATIN

With whipped goats cheese and roasted fig 8.95 (V)

RHUBARB GIN CURED SALMON

tonic gel, lime mayonnaise, pickled lime, compressed cucumber and 'Lovingly Artisan' sliced apple loaf 10.95 (GFO)

CHICKEN LIVER, CHILLI AND LEMON GRASS PATE

Westmorland chutney and 'Lovingly Artisan' cranberry rye 8.95 (GF)

VENISON SCOTCH EGG

Cumberland sauce rocket and damson salad 12.95 (GF)

THE MORTAL MAN BLACK PUDDING

bubble and squeak, poached duck egg and hollandaise sauce 9.95

MAINS

CLASSICS

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, beef tomato, Emmental, red onion, baby gem lettuce, gherkin, fries and an onion ring 18.50(GFO)

HARISSA HALLOUMI BURGER

with a butternut squash fritter and red pepper hummus 18.50 (V, GFO)

DEEP-FRIED HADDOCK AND CHIPS

tartar sauce and mushy peas 18.50(GFO)

SALT BEEF, PASTRAMI AND SWEET POTATO PIE

mustard and cheese mash, braised kale and bacon 21.95

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Mortal Man Evening Menu

MAIN COURSES

PAN SEARED SIRLOIN STEAK

garlic butter, triple cooked chips, beef tomato, flat cap mushroom and an onion ring 31.95
(Add peppercorn sauce 2.95) (GFO)

PORK TENDERLOIN

Trio of cauliflower, caramelised fig and salt baked celeriac fondant 21.95

COCONUT AND LEMONGRASS MARINATED CAULIFLOWER STEAK

Thai red curry sauce, Udon rice noodles and a cashew nut crumb 21.50 (VE)

PAN FRIED SALMON

served with a spring onion mash, chorizo, samphire cream 23.50 (GF)

MISO AND GARLIC ROASTED AUBERGINE

black olive, tomato and basil gnocchi 20.95 (VE, GF)

VENISON HAUNCH

fondant potato, roasted nashi pear, king oyster mushroom, spinach and a blackberry Jus 29.95 (GF)

SIDES (GFO,V)

“Lovingly Artisan” garlic bread 5.50 (add cheese) 1.50

Hand cooked chips 4.95

Skinny fries 4.95

House salad 4.85

Onion rings 4.50

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KIDS MENU (GFO)

Chicken goujons, chips, peas or beans 8.65

Mini fish and chips, peas or beans 8.65

Cheeseburger with burger relish, tomato, lettuce and fries 8.95

Tomato pasta with cheese 8.65 (V)

HOMEMADE DESSERTS 8.95 (V)

STICKY TOFFEE PUDDING

with a campfire salted toffee sauce & vanilla ice cream

SPICED PLUM AND FRANGIPANE TART

almond brittle orange and ginger crème fraîche

PEAR AND BLACKBERRY CRUMBLE

with custard or ice cream

TOFFEE APPLE CHEESECAKE

with toffee fudge ice cream

A MIXED VEGAN SORBET AND ICE CREAM SELECTION

vanilla, raspberry sorbet and lemon sorbet 6.95 (VE)

ICE CREAM SELECTION: VANILLA, CHOCOLATE, STRAWBERRY, MINT CHOC CHIP OR THUNDER AND LIGHTNING (V, GF)

1 scoop 2.95, 2 scoops 4.95, 3 scoops 6.95

BRITISH CHEESE SELECTION FOR 2 OR 4

a mixture of artisan crackers, grapes, chutney

Celtic promise, black dub blue cheese, Fellstone and Capricorn goats cheese

18.95 or 29.95 (V, GFO)

VEGAN LEMON TART

served with a raspberry sorbet 8.95 (VE, GF)

HOMEMADE CHOCOLATE AND ORANGE MARMALADE BREAD AND BUTTER PUDDING

served with custard (V)

GLUTEN FREE CHOCOLATE BROWNIE

served warm with the lakes vanilla ice cream (GF, V)

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**THE
MORTAL MAN
INN**

SUNDAY MENU

SERVING 12-8

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VE Vegan, VEO - vegan option available (please request this)



MORTAL MAN SUNDAY LUNCH MENU 12-5

STARTERS

HOMEMADE SOUP OF THE DAY
with a wedge of 'Lovingly Artisan' sourdough and butter 7.95 (VEO, GFO)

CHILLI AND LEMON GRASS PATE
five grain sourdough, Westmorland chutney and 'Lovingly Artisan' cranberry rye 8.95 (GF)

VENISON SCOTCH EGG
Cumberland sauce rocket and damson salad 12.95 (GF)

THE MORTAL MAN BLACK PUDDING
bubble and squeak with a poached duck egg 9.95

BEETROOT TARTE TATIN
with whipped goats cheese and roasted fig 8.95 (V)

MAINS

SUNDAY ROAST, A CHOICE OF ; BEEF OR A NUT ROAST
with roast potatoes, roast carrot, broccoli, summer greens, caramelized cauliflower purée, rich
gravy and a Yorkshire pudding 19.95 (VEO, GFO)

WHY NOT TRY OUR ROAST OF THE DAY ?
(please ask a team member)

MORTAL MAN DOUBLE BURGER
2 x 4oz beef patties, smoked streaky bacon, burger cheese, beef tomato, Emmental, red onion,
baby gem lettuce, gherkin, fries and an onion ring 18.50 (GFO)

DEEP-FRIED HADDOCK AND CHIPS
tartar sauce and mushy or garden peas 18.50 (GFO)

PORK TENDERLOIN
trio of cauliflower, caramelised fig served with salt baked celeriac fondant 21.95

HARISSA HALLOUMI BURGER
with a butternut squash fritter and hummus 8.50(V, GFO)

MISO AND GARLIC ROASTED AUBERGINE
black olive, tomato and basil gnocchi 20.95 (VE, GF)



KIDS MENU (GFO)

Chicken goujons, chips, peas or beans 8.65

Mini fish and chips, peas or beans 8.65

Cheeseburger with burger relish, tomato, lettuce and fries 8.95

Tomato pasta with cheese 8.65 (V)

HOMEMADE DESSERTS 8.95 (V)

STICKY TOFFEE PUDDING

with a campfire salted toffee sauce & vanilla ice cream

SPICED PLUM AND FRANGIPANE TART

almond brittle, orange and ginger crème fraîche

PEAR AND BLACKBERRY CRUMBLE

with custard or ice cream

TOFFEE APPLE CHEESECAKE

with toffee fudge ice cream

A MIXED VEGAN SORBET AND ICE CREAM SELECTION

vanilla, raspberry sorbet and lemon sorbet 6.95 (VE)

ICE CREAM SELECTION: VANILLA, CHOCOLATE, STRAWBERRY, MINT CHOC CHIP OR THUNDER AND LIGHTNING (V, GF)

1 scoop 2.95, 2 scoops 4.95, 3 scoops 6.95

BRITISH CHEESE SELECTION FOR 2 OR 4

a mixture of artisan crackers, grapes, chutney

Celtic promise, black dub blue cheese, Fellstone and Capricorn goats cheese

18.95 or 29.95 (V, GFO)

VEGAN LEMON TART

served with a raspberry sorbet £8.95 (VE, GF)

HOMEMADE CHOCOLATE AND ORANGE MARMALADE BREAD AND BUTTER PUDDING

served with custard (V)

GLUTEN FREE CHOCOLATE BROWNIE

served warm with the lakes vanilla ice cream (GF, V)

Please inform a member of staff of any dietary requirements



MORTAL MAN SUNDAY EVENING MENU 5-8

STARTERS

BREAD PLATTER

a range of our 'Lovingly Artisan' breads with oil and homemade whipped butter 7.95

HOMEMADE SOUP OF THE DAY

with a wedge of 'Lovingly artisan' sourdough and butter 7.95 (VEO, GFO)

BEETROOT TARTE TATIN

with whipped goats cheese, roasted fig 8.95 (V)

RHUBARB GIN CURED SALMON

tonic gel, lime mayonnaise, pickled lime and 'Lovingly Artisan' sliced apple loaf 10.95 (GFO)

CHILLI AND LEMON GRASS PATE

Westmorland chutney and 'Lovingly Artisan' cranberry rye 8.95 (GF)

VENISON SCOTCH EGG

Cumberland sauce rocket and damson salad 12.95 (GF)

THE MORTAL MAN BLACK PUDDING

bubble and squeak and poached duck egg 9.95

MAINS

MORTAL MAN DOUBLE BURGER

2 x 4oz beef patties, smoked streaky bacon, burger cheese, beef tomato, Emmental, red onion, co baby gem lettuce, gherkin, fries and an onion ring 18.50 (GFO)

DEEP-FRIED HADDOCK AND CHIPS

tartar sauce and mushy peas 18.50(GFO)

SALT BEEF, PASTRAMI AND SWEET POTATO PIE

MUSTARD AND CHEESE MASH, BRAISED, CABBAGE AND BACON 21.95

PORK TENDERLOIN

trio of cauliflower, caramelised fig and salt baked celeriac fondant 21.95

HARISSA HALLOUMI BURGER

with a butternut squash fritter and hummus 18.50(V, GFO)

MISO AND GARLIC ROASTED AUBERGINE

black olive, tomato and basil gnocchi 20.95 (VE, GF)

Please inform a member of staff of any dietary requirements



KIDS MENU (GFO).

Chicken goujons, chips, peas or beans 8.65

Mini fish and chips, peas or beans 8.65

Cheeseburger, with burger relish, tomato, lettuce, and fries 8.95

Tomato pasta with cheese 8.65 (V)

HOMEMADE DESSERTS 8.95 (V).

STICKY TOFFEE PUDDING
with a campfire salted toffee sauce & vanilla ice cream

SPICED PLUM AND FRANGIPANE TART
ginger brittle, orange and ginger crème fraîche

PEAR AND BLACKBERRY CRUMBLE
custard or ice cream

TOFFEE APPLE CHEESECAKE
toffee fudge ice cream

A MIXED VEGAN SORBET AND ICE CREAM SELECTION
vanilla, raspberry sorbet and lemon sorbet 6.95 (VE)

ICE CREAM SELECTION: VANILLA, CHOCOLATE, STRAWBERRY, MINT CHOC CHIP OR THUNDER &
LIGHTNING (V, GF)

1 scoop £2.95, 2 scoop £4.95, 3 scoop 6.95

BRITISH CHEESE SELECTION FOR 2 OR 4
a mixture of artisan crackers, grapes, chutney
Celtic promise, black dub blue cheese, Fellstone and Capricorn goats cheese
18.95 or 29.95 (V, GFO)

VEGAN LEMON TART
served with a raspberry sorbet 8.95 (VE, GF)

HOMEMADE CHOCOLATE AND ORANGE MARMALADE BREAD AND BUTTER PUDDING
served with custard (V)

GLUTEN FREE CHOCOLATE BROWNIE
served warm with the lakes vanilla ice cream (GF, V)

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