

# Hardknott bar & kitchen

Menu served 12pm - 9pm • Pizzas 12pm - 10pm • Please find a table and order at the bar

## TAPAS

FOR A QUICK SNACK ANYTIME 12-9PM

<b>SPICED CHICKPEA FALAFEL</b> with woodfired smoked chilli dip	4.9
<b>VINE TOMATO &amp; FRESH MOZZARELLA</b> with homemade pesto drizzle	4.5
<b>HOUSE HOUMOUS &amp; TAPANADE</b> with crostini	4.5
<b>GARLIC &amp; STILTON MUSHROOMS</b> in cream sauce	4.9
<b>GREEN OLIVES IN OIL</b> with garlic, basil & lemon	3.5
<b>HOUSE CURED BEEF FILLET</b> with celeriac remoulade	7.5
<b>HERDWICK KOFTA IN RICH CURRY SAUCE</b> Mutton meatballs with homemade riata	6.5

### TAPAS THURSDAY

FREE FRIES WITH EVERY 3 TAPAS

<b>CHICKEN SCHNITZEL</b> with lemon mayo	4.5
<b>CHICKEN WINGS</b> Lightly smoked & spiced DF	5.0
<b>HARDKNOTT STICKY RIBS</b> House smoked from our woodburner	6.0
<b>HOUSE HOT SMOKED SEA TROUT CROSTINI</b> Hawkshead beetroot chutney	7.5
<b>CALAMARI</b> with lemon mayo dip	4.9
<b>BATTERED KING PRAWN LOLLIPOPS</b> Wasabi, lime mayo & sweet chilli dip	7.5
<b>BOQUERONES</b> SALTED & SMOKED ANCHOVIES with salsa on crostini	5.5
<b>SMOKED HADDOCK &amp; BLACK PUDDING CROQUETTES</b>	7.0

## WOOLY SHAWARMA

MIDDLE EASTERN TAKE ON TURKISH KEBAB SLOW COOKED IN THE WOODBURNER OVEN UNTIL PERFECTLY TENDER

All in homemade Flatbread with fried onions, smoked Chilli sauce, garlic sauce & slaw.

Choose pistachio & cranberry spiced **couscous** or **fries** on the side

<b>NORTH AFRICAN SPICED SHOULDER OF ESKDALE HERDWICK MUTTON</b>	11.5
<b>LEMON &amp; GARLIC EASTERN MEDITERANEAN SPICED CHICKEN</b>	11.5
<b>MORROGAN SPICED JACK FRUIT</b>	11.5

## PIZZA

All pizzas are cooked to order in our authentic woodburning ovens.

THEY CAN BE GLUTEN FREE AND SOME CAN BE VEGAN (USING VEGAN CHEESE) FOR £2.50 EXTRA, PLEASE ASK WHEN ORDERING

	7"	10"
<b>CLASSIC MARGHERITA (v)</b> Tomato sauce topped with buffalo mozzarella and Cumbrian cheddar cheese	7.5	9.0
<b>PEPPERONI</b> Classic margherita with pepperoni	7.9	10.5
<b>HAM &amp; PINEAPPLE</b> Classic margherita with home roast Cumbrian ham & pineapple	8.9	11.0
<b>HAM &amp; MUSHROOM</b> Classic margherita with Cumbrian ham & mushrooms	8.9	11.0
<b>BBQ CHICKEN</b> Classic margherita with home woodfired roast chicken	8.9	11.0
<b>ANCHOVY &amp; CAPER</b> Classic margherita with olives, anchovies & capers	8.9	11.0
<b>FOUR CHEESE (v)</b> Classic margherita incl. four cheese's Cumbrian cheddar, mozzarella, Appleby brie & goats cheese	8.9	11.0
<b>GOATS CHEESE &amp; ROAST PEPPER</b> Classic margherita, goats cheese, red onion & roasted pepper	8.9	11.0
<b>ARTICHOKE &amp; OLIVE</b> Classic margherita, artichoke, olive, fresh mozzarella & fresh rocket	9.5	11.5
<b>GARLIC BREAD</b>	5.5	7.5
<b>GARLIC BREAD WITH CHEESE</b>	6.5	8.5
<b>WOODALL'S PANCETTA</b> Classic margherita with pancetta brie & caramelised red onion	10.0	12.0
<b>SPICY BEEF</b> Classic margherita with spicy beef, Cumbrian Salami, jalapenos & chilli sauce	10.0	12.0

Extra topping - 7" 50p and 10" £1 any of the above

<b>DUCK HOISIN</b> Classic margherita, shredded duck & hoi sin sauce	9.5	11.5
<b>GARLIC KING PRAWN &amp; CUMBRIAN CHORIZO</b> Classic margherita with garlic king prawn & Cumbrian chorizo	10.5	12.5
<b>WOODBURNER HOT SMOKED SEA TROUT</b> Classic margherita with hot smoked sea trout, horseradish yoghurt & fresh Rocket	11.0	13.5

## SIDES

<b>SKINNY SKIN ON FRIES</b>	3.5
<b>SWEET POTATO FRIES</b>	3.9
<b>CHIPS (CHUNKY BEEF DRIPPING)</b>	3.7
<b>ONION RINGS</b>	3.5
<b>RUSTIC BREAD &amp; BUTTER, OIL &amp; BALSAMIC</b>	3.5

## STARTERS

<b>HOMEMADE SOUP OF THE DAY</b> with rustic bread & salted butter	4.9
<b>WOODBURNER HOT SMOKED TROUT FISH CAKES</b> with salsa	7.5
<b>CUMBRIAN MEAT PLATTER DF</b> Cumbrian meat selection with crostini and Hawkshead relish	8.5

SEE SPECIALS FOR SEASONAL MENU TO INCLUDE PIE, SOUP, FISH, SEAFOOD OF THE DAY & MORE

## MAINS

<b>CUMBRIAN TATIE POT</b> Herdwick mutton, local beef, black pudding, potato & carrot hot pot with pickled vegetables & bread	11.9
<b>CUMBERLAND SAUSAGE</b> with chunky beef dripping chips & brace of farm eggs or champ mash, vegetables & gravy GF	10.9
<b>SEASONAL VEGETABLE GRATIN</b> with skinny fries & dressed mixed leaf salad (v)	11.9
<b>VEGAN DISH OF THE DAY (v) from</b>	10.9
<b>SUPERFOOD SALAD</b> Woodburner hot <b>smoked sea trout</b> and farm egg with leaves, caramelised red onion, toasted seeds, vine tomatoes, cucumber, quinoa, pistachio & cranberry spiced couscous, avocado & homemade yoghurt dressing on the side	15.5
<b>6OZ RUMP STEAK GF DF</b>	11.9
<b>12OZ RUMP STEAK GF DF</b>	20.0

Served on a hot **Lava Rock sizzling** (300 °C) at your table to cook through as long or short as you choose or chef cooked to order in the kitchen, with skin on fries, slaw and garnish

Add a sauce  
**PEPPERCORN, BLUE CHEESE, OR DIANE** (garlic, mushroom, brandy & Dijon mustard) 2.5

**LIMOUSIN/GALLOWAY BEEF BURGER 6OZ** 11.9  
Tomato relish and leaves GF DF with skin on fries, slaw and garnish

BUILD YOUR BURGER UP BY adding each 1.5  
**CHEDDAR, STILTON, SMOKED BACON, BLACKPUDDING**

## SALAD BOWL

Small Main  
**MIXED LEAF BOWL** 3.5 5.5  
with caramelised red onion, toasted seeds & vine ripe tomatoes tossed in Mary Berry dressing & garnished with fresh herbs from the garden

<b>WOOD BURNER ROASTED CHICKEN &amp; CUMBRIAN CHORIZO</b> w/balsamic dressing	6.9	10.9
<b>VEGAN CHEESE &amp; BALSAMIC ROASTED BEETROOT</b> w/hedgerow jelly drizzle (v)	6.9	10.9
<b>HOME ROAST HAM &amp; CUMBRIAN CHEDDAR</b> w/Hawkshead chutney	6.9	10.9

gf Gluten Free df Dairy Free v Vegetarian vg Vegan

These are marked as an option and are not automatically made this way.

Unless stated and to the best of our knowledge the only dishes with nuts are stated in their description, other than the pesto is made with pine nuts

Gluten free dishes will be served with homemade gluten free flatbreads instead of bread.

**ALWAYS STATE YOUR DIETARY REQUIREMENTS WHEN ORDERING**

to ensure allergens are taken into consideration.

### Steak Stones - Customer Instructions

With our fantastic Steak Stones you can enjoy cooking your steak at your table exactly as you like, meaning every mouthful is cooked to perfection.

The sizzling lava stone is extremely hot so needless to say, do not touch the stone, following the brief instructions below will ensure you enjoy this sensational meal the very best way possible.

1. Upon delivery to your table you should ensure that the steak is seared on both sides by turning each side over for a few seconds.
2. You can then cut and cook every mouthful exactly as you like.
3. If you like your steak well done simply cut the steak into strips or smaller bite size pieces and

turn these a few times and they will start to cook through.

4. If you like your steak more rare, simply cut off bite size pieces and sear the stone, the longer you leave it the more cooked it will become, you will soon get the hang of how it works.
5. You can either add small amounts of condiments to the stones to create a marinade or cook each bite and add the sauce afterwards.
6. Happy sizzling!!

**Please be very careful with the stones they have sat in the woodburner at over 300 - 400 degrees and will burn anybody who touches one. We recommend NOT for children.**