



THE FELLSTONE

AT WHITBARROW

Small Fell Plates

(V) Toasted Sourdough & Fellstone Herb Butter	£4
(V) Roast Tomato & Red Pepper Soup - Toasted Sourdough & Fellstone Herb Butter	£9
Pressed Old Spot Ham Hock Terrine - Braeburn Apple - Piccalilli - Toasted Sourdough	£11
Crispy Free range Chicken wings - House pickles - Korean Glaze or Hoisin BBQ	£10
Korean Glazed Pork Belly Skewer - House Pickles - Crispy Pork & Potato Crackling	£10
Hand Reared Hot Water Pastry Pork Pie - Braeburn Apple - Dill Pickle	£9
Salt & Pepper Crispy Squid - BBQ Korean Glaze - Fresh Lime - House Pickles	£12
Wye & Severn Smoked Salmon - Horseradish Crème Fraiche - Rye Bread - Lemon	£13

Open Sourdough Toasts

Cornish Spiced White Crab - Brown Crab Butter - Crème Fraiche - Apple	£16
Grilled Minute Steak - Caramelised Red Onion - Blue Cheese - Fries	£19
(V) Welsh Rarebit - Fellstone Stout - Pickled Walnut	£14
(V) Sauté Wild Foraged Mushrooms & Tarragon Cream	£14
Shetland Mussels - Young Leeks - Spinach - House Caramelised Chill Butter	£16

Koffman French Fries | Salt & Pepper Togarashi | Black Truffle & Parmesan £6

Sharing Fell Boards (for 2 People)

Land - Pressed Old Spot Ham Hock Terrine - Cumbrian Charcuterie - Chutney - Pickles - Sourdough	£22
Sea - Pickled Mussels - Wye & Severn Smoked Salmon - Monkfish Scampi - Tartar Sauce - Rye Soda Bread	£24
Veg (V) Grazing - Big Olives - Toasted Smoked Almonds - Grilled Pardon Peppers - Spiced Chickpea Hummus - Sourdough	£20

Main Fell Plates

Fish Pie - North Sea Cod - Atlantic Prawns - Smoked Finnan Haddock	£24
King Edward Mash Potato - Steamed February Greens	
Chicken, Creamed Leek & Bacon Pie - King Edward Mash Potato - Steamed February Greens	£20
Rare Breed 8oz Gammon Steak Cooked Over Burning Embers	£22
Fried Geldard Hen Egg - Queen Pineapple & Sage House Brown Sauce - Koffman Fries	
Fellstone Beef & Bone Marrow Burger	£20 (Add Eden Blue Cheese £3)
House Red Pepper Relish - Mixed Lettuce - Swiss Cheese - Koffman Fries	
Cumbrian Sausage & King Edward Mash	£20
Caramelised Chorizo - Baby Onions - Tarragon - Cider Gravy - Steamed February Greens	
Day Boat Lightly Battered Shetland Haddock	£24
House Chopped Dill Tartar Sauce - Minted Mushy - Lemon - Koffman Fries	
(V) Crispy Vegetable Burger	£18
House Red Pepper Relish - Mixed Lettuce - Herb Pesto Swiss Cheese - Koffman Fries	
(V) Wild Foraged Mushroom Tagliatelle Pasta	£17
Finished with Chopped Herbs - Aged Parmesan Cream - Chive Oil	