

Starters

Mushroom Soup (Veg, V, GLF Option Available) £6.50
Served With Homemade Bread And Butter

Crispy Camembert (Veg) £7.50
Red Wine Pear, Sticky Walnuts, Honey Mustard Dressing

Smoked Haddock And Leek Fishcake £8.50
Beer Pickled Shallot, Crispy Capers, Parsley Sauce

Confit Duck Roulade £9.50
Apricot, Green Peppercorn Jam, Celeriac Remoulade, Beetroot Puree,
Pistachio Dust

Main Course

Lentil Ragout (Vegetarian, Vegan And Gluten Free) £18.50.
Served With Basmati Rice, Pac choy And Papad

Grilled Seabass Fillet (Gluten Free) £23.50.
New Potatoes, Pac choy, Samphire, Shellfish Bisque, Tomatoes And Fennel

Roast Cornfed Chicken £22.50

Cumbrian Roast Bistro Rump of Beef £26.50

Cumbrian Fillet of Lamb £28.50

Roast Meat Served With Roast And Mash Potatoes, Cauliflower Cheese,
Carrot And Swede Mash, Savoy Cabbage, Yorkshire Pudding And Gravy

Dessert

Sticky Toffee pudding £7.50
Honeycomb, Butterscotch Sauce And Double Jersey Ice-cream

Rhubarb And Apple Crumble £7.50
Served With Custard Or Vanilla Ice-cream

Gluten Free And Vegan Brownie £7.50.
Served with Vegan Ice-Cream Or Vanilla Ice-Cream

Trio Of Local Chesses £7.30
Served With Crackers, Damson Chutney, Quince, Celery and
Butter

Ivy House Restaurant

Mother's Day Lunch

15/03/2026

12pm - 4pm

FOOD INTOLERANCES, ALLERGIES AND DIETARY REQUIREMENTS:

Before ordering your food and drink, please speak to a member of our team for information about ingredients. While we do our best to accommodate all food intolerances and allergies we are unable to guarantee our dishes are completely allergen free.

Menu