



Children's Menu

Starters

Garlic or Cheese bread

Prawn cocktail
With marie rose sauce

Selection of Melon
With strawberries

Mini Soup Bowl

Crunchy Fish Dippers
With tartar sauce & ketchup

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Main courses

Battered Chicken Chunks
With French Fries

Grilled Pork Sausages
With creamy mashed potato & gravy

Grilled White Fish
With new potatoes, carrot crushes

Pasta Carbonara
Bacon mushrooms & pasta in a cheese sauce

Omelettes Made to Order
Cheese (v) or Ham or Mushroom (v)

Crispy Veggie Sausages (v)
With mashed potato

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Desserts

Pancake

With banana & chocolate sauce or sugar & lemon

Sticky Toffee Pudding

With butterscotch sauce & cream

Mixed Ice Cream

Vanilla, Chocolate Strawberry or Chefs Choice

Choice of Yogurt

Strawberry, Raspberry, Fudge, Peach Melba or Natural

Fresh Fruit Salad

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Our restaurant derives its name from the local slate quarried in the fells around the Lake District and our emphasis is on the word local.

Our Chef and his team constantly strive to source and serve the very best locally farmed, caught and grown produce and where possible Cumbrian and Lancastrian products are used.

Our menus offer a broad choice and change regularly to enable us to follow seasonal produce as the months roll by.

We prepare each meal to order- so at busy times you may experience a short delay.

Compliment your meal with a bottle wine from our comprehensive cellar, and enjoy coffee and truffles, accompanied by one of our choice of over thirty liqueurs, Cognacs or malt whiskeys-in the lounge or terrace after your meal.



allergies & intolerances

When ordering your meal please inform a senior member of the restaurant staff if you have a specific food allergy or intolerance.

We can accommodate or work around most dietary requirements but would like to inform you that our kitchen does use tree nuts and gluten based cereals on a regular basis.

We will prepare food freshly to your requirements but we cannot offer an absolute guarantee of the complete absence of these ingredients.

We work around identifying and highlighting the following allergens and can provide information as to their existence in any dish on our menus:

Gluten, tree nuts, eggs, fish, molluscs, shellfish, lupin, mustard, celery, milk, peanuts, sesame, soya, sulphur dioxide