

DESSERT £4.95

Crème Brûlée
with a serving of boozy berries

Roast Pear Parcel
drizzled with ginger caramel sauce and ice-cream

Rich Chocolate Pot
sables biscuit and clotted cream

Hazelnut Meringue Roulade
filled with passion fruit cream

Summer Pudding
summer berries laced with blackcurrant liqueur
layered with strawberries topped with
double cream

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with caramel sauce and vanilla ice-cream

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chilled cream dessert garnished with a Brandy snap twirl

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please ask for our special today

We recommend with your dessert
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Cheese Platter
A selection of three local English cheeses grapes, celery & biscuits
£5.95

We recommend with your cheese
Noval L B Vintage 1998 £2.50 50ml
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BEVERAGES

Freshly Filtered Farrah's Coffee with
cream or hot / cold milk 1.90

Decaffeinated Freshly Filtered Farrah's Coffee 1.90

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Cafetière of Coffee for One 1.95

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Hot Chocolate 1.70

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Pot of Lakeland Tea for one 1.45

Herbal or Fruit Tea 1.45

Light Meals and Starters

Homemade Seasonal Soup
with home baked crusty bread and butter £3.95

Potted Wheatsheaf Shrimps
Morecambe bay shrimps, served warm in tarragon &
citrus butter, with a toasted muffin £5.95

Black Pudding Rarebit
set on a Brioche Croute with a dressed leaf salad £4.95

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Mushroom, Garlic & Stilton Pepper Pot
sautéed avocado & mushrooms, oven baked in stilton & pepper cream sauce £5.95

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Red Wine & Garlic Chicken Liver Pâté
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Bar Meals & Main Courses

Steak, Mushroom and Cumberland Ale Pie
homemade with short crust pastry served with hand cut chips or mash £8.95

Traditional Fillet Steak
garnished with tomato, mushrooms and hand cut chips £14.75
onion rings or homemade pepper sauce £2.00 extra

Lamb Henry
shoulder of lamb slowly braised in mint jus, with creamy mash and vegetables £11.50

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Gammon Steak glazed with Orange and Honey
pineapple, hand cut chips and vegetables £8.25

Mushrooms, Peppers, Courgettes & Aubergine Tian
roasted in garlic and basil oil, layered with tomato and melting goats cheese £7.95

ESTABLISHMENT DETAILS

LUNCH MENU

Served Monday - Saturday 12 noon - 2pm, Sunday 2.45pm

Hot Open Sandwiches

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Minute Steak

with fried onions, home made chutney

Fish Club

freshly grilled fish , served with lemon mayonnaise

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Freshly Baked Rustic Rolls

(sliced bread available upon request)

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Avocado & Baked Brie with Caramelised Apple Slices

drizzled with balsamic dressing

Egg Mayonnaise & Crispy Bacon

with salad garnish

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Poached Salmon & Mayonnaise

Home made Soup & Sandwich £7.95

Salads

Char-grilled Vegetable & Goat's Cheese £8.95

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Poached Salmon £8.95

lemon mayonnaise and brown bread and butter

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Hand Cut Chips £2.00

Please also refer to our daily special's board A la Carte Menu also available

Some foods may contain nuts, please inform us of any dietary concerns

Prices include VAT and service

STARTERS & LIGHT DISHES

Homemade Seasonal Soup
with home baked crusty bread and butter
£3.95

Warm Confit of Duck Salad
slowly braised in five spices & orange zest
served with hoisan sauce and oriental salad
£5.25

Potted Morecambe Shrimps
Morecambe Bay shrimps, served warm in tarragon & citrus butter,
with a toasted muffin
£5.95

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A Salad of Marinated Fruits
seasonal fruits marinated in Kirsch on a bed of mixed leaves
£5.50

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Melon & Cumbrian Ham
seasonal melon and a salad of Woodall's famous air dried ham
£5.45

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Cod & Prawn Fish Cake
enhanced with coriander, chilli & ginger, smoked salmon
green leaf salad and a lemon reduction
£6.50

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Basket of home baked Bread £2.00 (enough for two)

The is committed to home-cooking and making good use of local produce wherever possible. All meals are freshly prepared and cooked to order. At busy times some delay may be expected. Please feel free to go to the bar for drinks

MAIN COURSE

SOMETHING SIMPLE

Gammon Steak glazed with Orange and Honey
pineapple, hand cut chips and vegetables
£8.25

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Minted Lamb Henry
slowly braised with root vegetables, basted with
mint, wine and herb gravy, mash potato
£11.50

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Sausages & Mash
"Walter Burrow's" traditional Cumberland sausages, creamy mash
£7.95

Traditional Fillet Steak
garnished with tomato, mushrooms and hand cut chips £14.75
onion rings or pepper sauce £1.50 extra

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Salads
salad of assorted leaves, fruits, peppers, cucumber and cherry tomatoes,
balsamic dressing and:
freshly poached supreme of salmon, lemon mayonnaise
or

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Mushrooms, Peppers, Courgettes & Aubergine Tian
roasted in garlic and basil oil, layered with tomato and melting goat's cheese
£7.95

Main course items are served with complimentary vegetables or salad on request.
Additional vegetables requested will be charged at £1.50 per portion

SOMETHING SPECIAL

Half of Duck Slowly Roasted

in honey and coriander, served with a black cherry sauce
and butter fondant potatoes

£14.50

Plumgarth's Fillet of Silverdale Lamb

marinated in garlic, ginger, fennel tops and fresh mint,
char-grilled and served with shallot marmalade mash,
asparagus and a redcurrant jus

£14.95

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Tenderloin of Pork Fillet

stuffed with Armagnac infused prunes, pan roasted with pancetta and
then deglazed with cider and cream and served with bubble and squeak.

£13.95

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and a Madeira sauce

£16.95

- Retro Classic -

Steak Diane

prime medallions of fillet steak pan fried with garlic, shallots and mushrooms,
flambéed in Brandy, finished with Dijon mustard and cream
and served with handcut chips

£16.95

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When placing your order, please request complimentary vegetables if required

Please advise us of any special dietary requirements

Some menu items may contain nuts

Prices include VAT

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Vegetarian Menu

Char-grilled Vegetable & Goat's Cheese
set on a rustic roll with hand cut chips
£8.95

A Salad of Marinated Fruits
seasonal fruits marinated in Kirsch on a bed of mixed leaves
£5.50

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Caesar Salad
mixed leaves and seasonal fruits with Caesar salad dressing and freshly shaven parmesan cheese
£6.95

Creamy Cheese and Mushroom Fettuccine
with fresh parmesan cheese
£8.95

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Early Bird & Saturday at Six

Two Courses £10.95 More text on full resource

6 - 6.45 p.m. Monday to Thursday

Saturday - reserved tables at 6pm only, tables to be released by 7.30pm

Homemade Seasonal Soup
with crusty bread and butter

Cod & Prawn Fishcake
with mixed leaves and lemon dressing (£1 supplement)

Red Wine & Garlic Chicken Liver Pate
toasted wholemeal bread, with a red onion and Bramley apple marmalade

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Steak, Mushroom and Cumberland Ale Pie
with chips and seasonal vegetables

Classic
*daily changing traditional classic
please see the 'Special's' board by the bar for today's choice*

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or

Poached Salmon & Prawn Salad
lemon mayonnaise, crisp salad & crusty bread

Minted Lamb Henry
*slowly briased with root vegetables, basted with
mint, wine and herb gravy, creamed mash (£2.50 Supplement)*

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Sandra's Sticky Toffee Pudding with Ice Cream

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Ice Cream and Fruits

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with custard sauce

Hot Open Sandwiches

All served with hand-cut chips

Cumberland Sausage

with fried onions, home made chutney
£6.95

Salmon Club

freshly grilled fish, served with lemon
mayonnaise

£—

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Freshly Baked Rustic Rolls

(sliced bread available upon request)

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Home Roasted Honey Baked Ham

with home made apricot & red onion chutney

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Egg Mayonnaise & Crispy Bacon

Prawn and Poached Salmon

with sweet Lemon Dressing

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Poached Salmon & Prawn Mayonnaise

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Salads

Char-grilled Vegetable

& Goat's Cheese

£7.95

Home Baked Honey

Roasted Ham Salad

£7.95

Poached Salmon & Prawn

lemon mayonnaise and
brown bread and butter

£8.95

Bar Meals

Traditional Fillet Steak

garnished with tomato, mushrooms and hand cut chips £14.95
onion rings or homemade pepper sauce £2.00 extra

Whitby Whole-tail Scampi

homemade mushy peas, hand cut chips and tartare sauce £8.95

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wherever possible. All meals are freshly prepared and cooked to order.*

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Prices include VAT

Service is discretionary