

EXAMPLE PRESS RELEASE – IF YOU NEED HELP GIVE US A RING.

NAME OF ESTABLISHMENT

“Things have changed since last year

All bedrooms have been refurbished, as has the bar. The plumbing system has been upgraded and the outside of the building is being extensively upgraded.

Opposite a pretty 14th-c Church, this bustling 17th – c inn is neatly kept with fresh flowers and candles on tables. The front lounge bar has lots of exposed beams and joists, the main recently refurbished bar is well stocked with Jennings Cumberland Ale, Tirrill Brougham and a weekly changing guest ale on hand pump; ten wines by the glass and a good choice of malt whiskies.

Upstairs are two dining rooms open at weekends and for private functions and six recently refurbished en suite bedrooms, all named after local tourist venues.

This place has a relaxed atmosphere and comfortable ambience with classical and smooth jazz background music. Light snacks include homemade soup (£3.95) and sandwiches (£5.95), local potted shrimps (£7.50), black pudding rarebit (£4.95), sautéed large garlic prawns (£6.95), tomato, rocket and parmesan tart (£4.95), lamb Henry (£12.50), local Cumberland sausage & mash (£7.95), short crust pastry steak and Tirrell Ale pie (£8.95), mushroom, pepper, courgette and aubergine tian (£8.95, or something special – Plumgarth’s prime fillet of beef Rossini, (£18.50), pork fillet with Armagnac prunes and ‘Woodall’s dry cured ham (£13.95), noisettes of Silverdale lamb with Rosemary infused sweet potato mash (£14.95). All dishes are cooked to order using only the freshest and finest of locally sourced ingredients. The daily changing specials board includes local, seasonal specialities when available. An early bird menu is offered Sun - Thu 6.00pm – 6.45pm, two courses £10.95. Sunday lunch is our speciality three courses £14.95... MORE TEXT ON THE FULL RESOURCE...

Our PR team offer a cost effective press release.
Contact Kathryn now 07921 913931 for an informal chat.