

## PLACE A PICTURE OF YOUR ESTABLISHMENT AS A WATERMARK FOR THE BACKGROUND

### STARTERS & LIGHT DISHES

Homemade Seasonal Soup  
*with crusty bread and butter £3.75*

Warm Confit of Duck Salad  
*slowly braised in five spices and orange zest  
served with hoisan sauce and oriental salad £5.95*

Potted Morecambe Bay Shrimps  
*served warm with herb & citrus butter & toasted muffin £5.95*

Black Pudding Rarebit on Brioche Croute  
*with homemade apple cider compote £4.95*

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*Basket of Bread £2.00 (enough for two)*

### MAIN COURSE SOMETHING SIMPLE

Gammon Steak glazed with Orange and Honey  
*served with pineapple, hand cut chips and vegetables £8.95*

Homemade Steak, Mushroom and Cumberland Ale Pie  
*with short crust pastry served with hand cut chips or creamed potato £8.95*

Parmesan encrusted Breast of Chicken  
*with either Caesar salad or tarragon cream sauce and mash £9.95*

Classic  
*daily changing traditional favourite  
please see the specials board £8.95*

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Mushrooms, Peppers, Courgette and Aubergine Tian  
*roasted in garlic and basil oil, layered with tomato and melting goat's cheese  
£8.95*

*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, black cherry sauce and  
fondant potatoes £14.75*

Fillet of Lamb  
*marinated in garlic, ginger, fennel tops and fresh mint,  
With butter roasted tarragon potato & baby vegetables  
£14.95*

Fillet of Sea Bass set on Basil infused Vine Tomatoes  
*with a white wine risotto finished with a lemon butter sauce  
£13.95*

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Tournedos Rossini  
*Prime fillet steak wrapped in Woodall's air dried ham filled with home-  
made red wine, garlic and chicken liver paté, savoury mash and a rich  
Madeira & truffle sauce £16.95*

*A vegetarian menu is available upon request*

*All main courses are served with a selection  
of seasonal vegetables on request  
Please advise us of any special dietary requirements  
Some menu items may contain nuts  
Prices include VAT  
A service charge of 10% is added to bills for parties of eight or more  
or for guests using private dining rooms*

**Sunday Menu**  
**Luncheon 12 noon - 2.00 p.m.**  
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Home Made Soup of the Day  
*crusty bread & butter*

Red Wine & Chicken Liver Pate

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Creamy Garlic Mushroom Pepper Pot

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Homemade Steak, Mushroom and "Jennings Cumberland Ale Pie  
*short crust pastry, hand cut chips or creamed potato*

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Sausages & Mash  
'Walter Burrows' traditional Cumberland sausages, creamy mash

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Mushrooms, Peppers, Courgette and Aubergine Tian  
*roasted in garlic and basil oil, layered with tomato and melting goat's cheese*

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SUNDAY EVENING MENU  
6.30PM-8.30PM

**Early Bird**  
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**6 - 6.45pm Monday to Thursday**

Homemade Seasonal Soup  
*with crusty bread and butter*

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*with mixed leaves and lemon dressing (£1.50 supplement)*

Red Wine & Garlic Chicken Liver Pate  
*toasted whole meal bread, with a red onion and Brambly apple marmalade*

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*with mixed leaves and brown bread and butter*

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Freshly Poached Supreme of Salmon  
*with new potatoes & a lemon cream sauce*

*Minted Lamb Casserole served in a Large Yorkshire Pudding  
with creamy mash potato*

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Sandra's Sticky Toffee Pudding with Ice Cream

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**ESTABLISHMENT  
NAME**



**M e n u**

**Address Details**