

# MENU

## Starters

Soup of the Day £4.95

Please ask for today's special

Prawn Cocktail £5.95

Royal Greenland prawns served on a bed of crispy lettuce and chopped tomato with a Marie Rose sauce

Garlic Mushrooms (v) £4.95

Freshly chopped mushrooms cooked in a garlic and parsley butter

Brussels Pâté £4.95

Creamy liver pâté accompanied by salad and lightly toasted bread

Garlic Flatbread (v) £4.25

## The Grill

*All served with a flat cap mushroom, griddled tomato, crispy onion rings and hand-cut chips or potatoes of the day*

8oz Sirloin Steak £17.50

Prime 21-day aged locally sourced from farms in and around Cumbria

Homemade sauces – Choose from Peppercorn or Chasseur +£2.50

Mixed Grill £18.50

A hearty feast of pork and lamb chops, sausages, gammon, beef steak, liver and fried egg

Barnsley Lamb Chops £16.50

Pork chops in a Texan Barbecue Sauce £14

8oz Gammon Steak £13

Served topped with pineapple or fried egg

8oz Cumberland Curl Sausage £12.50

An old fashioned and herby local sausage

*(v) Suitable for Vegetarians*

Diners concerned about the presence of nuts, seeds or other allergens in our food are requested to seek advice from the staff

## Classics

*All served with a salad garnish plus hand-cut chips or potatoes of the day*

Homemade Steak, Kidney and Ale Pie £12.50

Diced tender beef steak and kidney oven-braised in a rich onion and mushroom gravy

Lasagne Verde £12.50

Minced beef in a rich tomato sauce with mushrooms and basil. Topped with a smooth Béchamel sauce and blades of mozzarella

Chicken Kiev £12.50

Breaded chicken escalope filled with a creamy garlic and herb butter

Vegetable Lasagne (v) £12.50

Spinach pasta layered with seasonal vegetables and topped with a cheese sauce

Broccoli and Cream Cheese Bake (v) £12.50

Broccoli florets in a cream cheese sauce topped with scalloped potatoes

Salmon Steak in Parsley Sauce £13

Whitby Wholetail Breaded Scampi £12

## Lighter Bites

Prawn or Tuna Salad £9.50

Ploughman's Lunch with Cheese or Pâté £9.50

Sandwiches & Toasted Sandwiches

Choose from Prawn with Marie Rose sauce (£6), Ham, Tuna, Cheese and Tomato (£4.50 each)

Filled Jacket Potato (from £5.50)

## Sides

Hand-cut Chips, Onion Rings, Crisp Mixed Salad, Mushrooms (£3 each) (v)

Garlic Flatbread (£4.25) or with cheese (£4.75) (v)

## Desserts

*£5.50 each, served with cream, ice cream or custard*

Chocolate Fudge Cake

Treacle Sponge

Sticky Toffee Pudding with Butterscotch Sauce

Banoffee Cream Pie

Peach & Brandy or Jamaican Pancakes

Fruit Cocktail Meringue

Cheese & Biscuits

Toffee Dream Delight Sundae £4.75

Vanilla Ice Cream £4.50

## Tea, Coffees & Liqueurs

Pot of Tea for One £2.50

Black Coffee, Espresso, Cappuccino or Latte £2.50

Gaelic Liqueur £4.50

Laced with fine Irish whiskey, topped with cream

Café Royale £4.50

Embodies the round mellow finish of cognac, topped with cream

Cossack Liqueur £4.50

With the bite of vodka, topped with cream

Café Calypso £4.50

The rich smoothness of Tia Maria, topped with cream

Highland Liqueur £4.50

Scotch whisky, topped with cream

Café Seville £4.50

Cointreau lends a subtle fruity sweetness, topped with cream



Bottle

## White Wine

- 1 **Cape Springs Chenin Blanc** 14.25  
SOUTH AFRICA  
*Refreshing ripe melon and citrus fruit with a lively, clean finish.*
- 2 **Cavatina Pinot Grigio Friuli Graves** 14.95  
ITALY  
*Soft, elegant aromas, succulent and fruity with a hint of lemon. Great sophistication from Friuli.*
- 3 **Morita Chardonnay** 15.50  
ARGENTINA  
*Intense with apples and ripe pineapple aromas, balanced acidity and smooth finish.*
- 4 **Pitau Sauvignon Blanc** 14.50  
NEW ZEALAND  
*A vibrant, citrusy wine full of ripe gooseberry, passion fruit and cool lime flavours.*

## Rosé Wine

- 5 **Serres Tempranilla Garnache Rosé** 14.95  
SPAIN  
*Full of ripe summer fruits and confectionary notes on the nose, with ripe strawberries and raspberries the palate.*

## Red Wine

- 6 **Concha Y Toro Merlot** 14.95  
CHILE  
*Succulent damson fruit flavours fill the senses in this delicious Chilean Merlot. Soft and approachable.*
- 7 **Babbington Brook Shiraz** 14.95  
AUSTRALIA  
*Deep ruby colour with rich berry fruit aromas on the nose. The palate is full and rich with spicy notes and balanced tannins.*
- 8 **Morita Malbec** 15.50  
ARGENTINA  
*Full bodied wine with ripe red fruits flavour and an elegant touch of smoke and vanilla.*
- 9 **Carlos Serres Crianza Rioja** 15.50  
SPAIN  
*Classic Rioja character with sweet vanilla oak beautifully integrated. Persistent and balanced.*

## Sparkling Wine

- 10 **Prosecco Vino Spumante** 17.50  
ITALY  
*With a palate of fresh pear and dessert apple fruit. Delicately off-dry.*
- 11 **Vino Spumante Pinot Rosé** 17.50  
ITALY  
*Juicy raspberry and cranberry flavours and fine bubbles.*