**Supplement Menu**

All dishes are made to order, therefore please allow for preparation & cooking time

Guests on Dinner inclusive rates get a **£10 allowance** per person when ordering from this menu

**To Begin**

Morecambe Bay Shrimps **£7**
On a Toasted Crumpet with Salad Garnish & Balsamic Dressing

**Chefs Homemade Soup of the Day £4**
With Crusty Fresh Breads

Local Smoked Black Pudding **£6**
Mustard Cream, Air Dried Ham & Poached Egg

Prawn Tankard **£7**
Royal Greenland Prawns, Garlic Skewered King Prawns & Shell-On Crevettes with Lemon Knot & a Crisp, Seasonal Salad Garnish

Honey Roasted Feta **(v) £6**
With Focaccia Bread & mixed Olives laced with Sun-Dried Tomatoes & Garlic

Confit Duck Leg **£7**
Watercress & Orange Salad

**Main Courses**

10oz Rib Eye Steak **£22**
Cooked to your preference, Hand Cut Chips, Grilled Tomato, Mushrooms & Onion Rings
Sauces Choose from Black Pepper-Blue Cheese-Diane **£2**

Tournedos Rossini **£25**
8oz Rare Fillet Steak on a Chicken Liver Pate Crouton drizzled with Marsala Wine

Pan Fried Tenderloin of Pork **£18**
Sautéed Wild Mushrooms, Red Wine Reduction

Local Venison Medallion **£19**
Pan Fried with Shallots, Juniper Berries, Whisky & Blackcurrant Sauce

Chicken & Pancetta Schnitzel **£18**
Breast wrapped in Pancetta, coated with Breadcrumbs, with a Pancetta Crisp
And a Mushroom Sauce
**Main Courses**

**Steamed Halibut Supreme £22**
With a Spinach Veloute & Cockle Popcorn

**Roasted Darne of Salmon £15**
Warm Mushroom & Prawn Salad

**Blue Cheese & Baby Vegetable Tarte Tatin (v) £14**
Balsamic Dressing

**Oven Baked Filled Mushroom (v) £14**
Onion Chutney & Crispy Battered Fresh Vegetables

---

**Main Courses presented with chef's selection of seasonal potatoes & vegetables**

---

**Puddings**

**Cartmel Sticky Toffee Pudding £5**
Dairy Ice Cream

**Belgian Waffle £5**
Warm Toffee & Banana Sauce

**Eton Mess £5**
Homemade Meringue, Berries, lashings of Whipped Cream

**Pineapple Fritter £5**
Vanilla Ice Cream

**Cheese Platter £6 or sharing platter £9**
Trio of fine cheese, chutney, biscuits & fruit garnish

---

**Selection of Coffees, Tea & Liqueur Coffees available in the lounge bar from £2**

---

**Head Chef Mr Darren Hargan**

---

**Allergen/Dietary Information**
Should you require any dietary or allergen information on any dish, please ask your server who will source the correct information from the chef.

(£10 allowance for residents on a Dinner, Bed and Breakfast rate only. Two courses minimum)

(Please note the supplement menu and carvery menu may not be mixed)

---

**Prices & dishes correct at time of print. Price includes VAT & Service Charge**
**We reserve the right to amend or change dishes available at anytime**