

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

Chef's 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 Darné 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