

## THE JACOBAN BAR FOOD MENU

Served Sunday to Thursday 6pm-8.30pm. Friday & Saturday 12pm-8.30pm

### Starters

<b>Homemade Soup of the Day</b>	£5
<i>Ask your server for today's soup, served with mini tin loaf &amp; butter</i>	
<b>Sauté Wild Mushrooms with Garlic</b>	£7
<i>Crispy bread croute &amp; parsley</i>	
<b>Duck Liver &amp; Orange Terrine</b>	£7
<i>Red Onion Marmalade, Pea Shoots &amp; Oatcakes</i>	
<b>Morecambe Bay Potted Shrimps</b>	£7
<i>Served warm with crusty dipping bread</i>	
<b>Deep Fried Halloumi Chips</b>	£7
<i>Sweet chilli dip &amp; salad garnish</i>	

### Main Courses

<b>Freshly Battered Cod Fillet</b>	£14
<i>Cod fillet in a crispy ale batter, proper chips, mushy peas &amp; homemade tartar sauce</i>	
<b>Local Cumberland Sausage</b>	£14
<i>On wholegrain mustard mash, smothered in a rich onion gravy</i>	
<b>Homemade Steak and Guinness Pie</b>	£14
<i>Individual shortcrust pastry pie with chips, fresh vegetables &amp; gravy</i>	
<b>Breaded Atlantic Scampi</b>	£14
<i>Served with home cooked chips, peas, dressed salad &amp; tartar sauce</i>	
<b>Gammon Steak</b>	£15
<i>10oz prime gammon topped with fried egg &amp; pineapple, proper chips &amp; salad garnish</i>	
<b>Rib Eye Steak</b>	£21
<i>10oz steak cooked to your liking, served with Jenga chips, sauté mushroom, grilled tomato &amp; dressed leaves.</i>	
<i>Add a sauce: choose from Cracked Pink Peppercorn, Blue Cheese or Diane</i>	
<b>The Grand Burger</b>	£14
<i>8oz prime steak mince burger in a floured bap, topped with bacon, Cheddar cheese &amp; Onion rings. Served with fries &amp; burger relish</i>	
<b>Cajun Chicken Burger</b>	£14
<i>Cajun spiced chicken fillet in a floured bap with iceberg lettuce, tomato, fries &amp; burger relish</i>	
<b>House Curry</b>	£14
<i>Your choice of chicken or vegetable curry with Naan bread, mango chutney &amp; Served with steamed Basmati rice or chips or ½ &amp; ½</i>	
<b>Roasted Red Pepper Penne Pasta</b>	£14
<i>With cherry tomato, shallots &amp; garlic bread</i>	
<b>Vegetable Lasagne</b>	£14
<i>Presented with dressed salad &amp; garlic bread</i>	

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### Lighter Bites

All sandwiches served with salad garnish, homemade coleslaw & tortilla chips

**Sandwiches (White, Brown or Gluten Free Bread) £6**

Choose from the following fillings:

Honey Roast Ham & Mature Cheddar    Prawn Marie Rose    Roast Beef & Horseradish  
Cheese & Pickle (v)    Chicken & Bacon Mayo    Honey Roast Ham, Tomato & mustard

**Sandwiches with Hot Fillings**

Cajun Chicken Fillets with Sweet Chilli Mayo **£7**

Hot Roast Beef in Red Wine Gravy **£7**

### Side Orders

Chunky Chips £3    Garlic Baguette £3    Cheesy Garlic Baguette £3    Onion rings £3

Skinny Fries £3    Sweet Potato Fries £3    Vegetable Bowl £3    Side Salad £3

### Desserts

**The Original Cartmel Sticky Toffee© Pudding £7**

Individual sticky toffee pudding with toffee sauce & vanilla ice cream

**Baked Vanilla Cheesecake £6**

Fruit compote & Crushed Strawberry Ice Cream

**Homemade Chocolate Brownie £6**

White chocolate & Amaretto sauce served with Death by Chocolate ice cream

**Eton Mess £6**

Crushed meringue bound in Chantilly cream, fresh strawberries & fruit coulis

**Knickerbocker Glory £7**

A scoop of Death by Chocolate, Double Jersey Vanilla & Crushed Strawberry ice cream

With peach, raspberries & a strawberry jelly topped with whipped cream & strawberry sauce

**English Lakes Ice Cream© Selection**

Your choice below of flavours:

1 scoop **£2**

Thunder & Lightning, Double Jersey Vanilla, Death by Chocolate 2 scoops **£3.50**

Crushed Strawberry & Apple Crumble 3 scoops **£5.50**

**Cheese & Biscuits £8**

Sharing platter for 2 **£10**

A trio of fine cheese with biscuits, grapes, celery & fruit chutney

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### Food Allergen/Dietary Information

GF=Suitable for a Gluten free diet. GFA can be modified to be Gluten Free.

V Suitable for a Vegetarian diet    VG Suitable for a Vegan diet

Should you require any dietary or allergen information on any dish,

Please ask your server who will source the correct information from our kitchen team.

Strathmore Hotels Ltd. All prices inclusive of VAT at current rate.

Head chef Mr Graeme Rawley