

Nibbles & Breads

Homemade Bread & Salted Homemade Butter	£2.95
Olives	£3.50
Garlic & Herb Ciabatta	£3.95
Cheesy Garlic & Herb Ciabatta	£4.75
Olives, Sundried Tomatoes, Balsamic Onions & Fresh Bread	£7.95

To Start

As Main Option

Homemade Soup of the Day (GF)	£5.75	
<i>And homemade crusty bread</i>		
Pan Fried Mushrooms on Bruschetta (VG) (DF)	£6.25	£10.25
<i>Cooked in garlic, cream & parsley</i>		
Potted Ham-Hock Terrine (DF) (GF)	£6.95	£10.95
<i>Apple compote & toasted homemade bread</i>		
Mezze Platter (VG)	£7.25	
<i>Falafel, toasted flat bread, beetroot & red onion marmalade hummus, marinated tomatoes & garden leaves</i>		
Salmon & Prawn Fishcake	£7.50	£11.50
<i>Dressed leaves & a warm tartar sauce</i>		
Garlic & Chilli King Prawns (GF) (DF)	£9.50	£13.50
<i>Homemade crusty with king prawns, garlic & chilli butter, chilli & spring onion salad</i>		

PLEASE NOTE ON AN EVENING EACH PERSON MUST ORDER A MAIN COURSE AS A MINIMUM
GF / V / VG / DF / N – These dishes can be adapted to be Gluten Free, Vegetarian, Vegan, Dairy Free, Contains Nuts
Please let us know at the time of ordering

Sally Favourites & Main Courses

All main courses are with Seasonal Fresh Vegetables or Salad and a choice of Homemade Chunky Chips, New Potatoes or Rice unless otherwise stated.

Hand Battered Cod* **£13.95**

Hand battered, homemade chunky chips, mushy peas & tartare sauce

Individually Baked Steak & Ale Pie **£13.95**

Filled with succulent pieces of steak cooked in our cask ale, and short crust pastry

Homemade Lasagne* **£13.95**

Finished with a mozzarella cheese sauce, dressed salad, chunky chips & garlic ciabatta

Cumbrian Chicken Supreme (GF) **£15.95**

Served with a mushroom, garlic & parsley cream sauce

Crispy Roast Duck (GF) (DF) **£18.75**

Half a duck and a rich orange & port sauce

Chef Recommends

Goat's Cheese, Tomato, Red Pepper & Pesto Tart (V) **£13.50**

Local goat's cheese, balsamic glaze & dressed leaves

Vegetable Thai Red Curry* (GF) (DF) **£13.95**

*Sweet red peppers & oven baked Naan bread. Chips, rice or half & half
Add chicken £3*

Corn Fed Chicken Breast (GF) **£16.95**

Oven roasted, garlic cream potatoes, farm greens, thyme & garlic sauce

Slow Braised Shoulder of Lamb (GF) **£17.95**

Casserole of beans & pulses with garlic mash

Roasted Hake (DF) (GF) **£17.95**

Mussels & prawns in herb butter sauce, kale, & roasted local potatoes

Braised & Pressed Pork Belly (GF) **£18.95**

Served with stuffed pork loin, crisp crackling, fondant potato & cider cream sauce, farm greens

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From The Grill

Beetroot & Falafel Burger (GF) (VG) £13.50

Spiced chickpea & beetroot burger, toasted sourdough roll with lettuce, tomato & vegan mayonnaise. Dressed slaw & homemade chunky chips

Add Halloumi £3.00

Hand Pressed Steak Burger* (GF) £14.50

Toasted Sourdough roll with lettuce, tomato, mayonnaise, coleslaw & homemade chunky chips. Add a topping from below:

Red onion Marmalade & Goats Cheese

Bacon & Mozzarella

BBQ & Mozzarella

14oz Gammon Steak (GF) (DF) £15.95

Served with egg & pineapple, homemade chunky chips, roasted tomato, onion rings & greens

12oz Dry Aged Sirloin Steak (GF) (DF) £23.95

Served with homemade chunky chips, roasted tomato, onion rings & greens

10oz Dry Aged Ribeye Steak (GF) (DF) £23.95

Served with homemade chunky chips, roasted tomato, onion rings & greens

Add a sauce to your steak £2.75

'The Sally' Garlic & Chilli Butter

Cracked Peppercorn Sauce

Mushroom & Garlic Sauce

All dishes marked with an asterisk () are available as a smaller portion for £2.00 off the marked price*

Sides

Coleslaw £2.50

Bowl of homemade Chunky Chips / New Potatoes / Rice £3.00

Fresh Vegetables / Dressed Crisp Salad £3.00

Battered Onion Rings £4.00

Sweet Potato Fries £4.00

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To Finish

£6.75

Homemade Sticky Toffee Pudding

Rich butterscotch sauce & English Lakes double jersey vanilla ice cream

Seasonal Fruit Crumble (VG)

Topped with English Lakes double jersey ice-cream or vanilla custard

Dark Chocolate Brownie

Served with salted caramel sauce & double jersey ice-cream

Classic Lemon Cheesecake

Raspberry sorbet

Vanilla Crème Brule (GF)

Berry compote & homemade lavender Shortbread

English Lakes Ice Cream (GF) (VG)

Chocolate flake, wafer, and choice of either strawberry, chocolate, or fudge sauce

Cheeseboard (GF)

£8.95

Selection of cheeses from Winter Tarn Dairy, served with oatcakes & 'The Sally Farm' chutney

Hot Beverages

All our teas & coffees are supplied by Farrers of Kendal

Tea Selection	£2.15	Irish Cream (Baileys)	£5.45
Espresso	£2.35	Italian (Amaretto)	£5.65
Americano	£2.45	Calypso (Tia Maria)	£5.65
Latte	£2.95	Parisienne (Brandy)	£5.65
Cappuccino	£2.95	Irish (Jamiesons)	£5.65
Flat White	£2.95	Skye (Drambuie)	£5.65
Deluxe Hot Chocolate	£2.95	Baileys Hot Chocolate	£5.95
Double Espresso	£3.00	Cointreau Hot Chocolate	£6.15
Coretto (Sambuca)	£5.05	Kendal Mint Cake Hot Chocolate	£6.70

Why not indulge in a shot of flavoured syrup for just 50p extra.

Choose from Caramel, Chocolate, Cinnamon & Gingerbread

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