

## Nibbles & Breads

Homemade Bread, Salted Butter, Oils & Balsamic	£4
Mixed Olives	£4
Garlic & Herb Ciabatta	£4
Cheesy Garlic & Herb Ciabatta	£5
Olives, Cream Cheese Sweet Chillies, Balsamic Onions & Bread	£8

## To Start

Main Option

<b>Homemade Soup of the Day (GF)</b>	<b>£6</b>	
<i>Served with a wedge of homemade crusty bread</i>		
<b>Whole Portabella Mushroom (V) (GF)</b>	<b>£7</b>	<b>£11</b>
<i>Filled with spinach, shallot, artichoke &amp; mascarpone. Topped with a herb crumb</i>		
<b>Mezze Platter (VG)</b>	<b>£7</b>	
<i>Falafel, toasted flat bread, homemade hummus, marinated tomatoes &amp; garden leaves</i>		
<b>Duck Boa Buns (DF)</b>	<b>£7</b>	<b>£11</b>
<i>Duck glazed in a Hoisin sauce in a steamed bun, served with spring onion, carrot &amp; chilli salad.</i>		
<b>Black Pudding &amp; Haggis Scotch Egg</b>	<b>£8</b>	<b>£12</b>
<i>Served with a mustard mayonnaise &amp; dressed leaf</i>		
<b>King Prawns Skewer (GF) (DF)</b>	<b>£9</b>	<b>£13</b>
<i>Homemade crusty bread with a garlic &amp; chilli dip &amp; wedge of lime</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/ Salad and a choice of Homemade Chunky Chips, New Potatoes or Rice unless otherwise stated.

**Hand Battered Cod\*** **£14**

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

**Homemade Lasagne\*** **£14**

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

**Cumberland Sausage (GF) (DF)** **£14**

*Served on a bed of mustard mash, red onion gravy & farm greens*

**Vegetable Thai Red Curry\* (GF) (DF)** **£14**

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

**Individually Baked Steak & Ale Pie** **£15**

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

**Crispy Roast Duck (DF)** **£23**

*Half a duck served with a rich sweet orange & port sauce*

## Chef Recommends

**Wild Mushroom & Truffle Linguine (V) (VG) (DF)** **£15**

*Linguine tossed in a wild mushroom and truffle cream sauce finished with parmesan shavings*

**Cumbrian Chicken Supreme (GF)** **£16**

*Bed of sauteed leeks & spinach, crispy duck fat potatoes, finished with a tarragon & white wine sauce*

**Trio of Pork (GF) (DF)** **£17**

*Slow braised pork belly, pig cheek & pan-fried fillet. Served with fondant potatoes & finished with a honey, garlic & mustard sauce*

**Seared Fillet of Salmon (GF)** **£17**

*Served with herb crusted potatoes, tenderstem broccoli & a classic hollandaise sauce*

**Slow Cooked Lamb Shank (GF) (DF)** **£18**

*Red wine, rosemary & redcurrant sauce. Creamy mash & farm fresh vegetables*

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## From The Grill

**Beetroot & Falafel Burger (GF) (VG) £14**

*Spiced chickpea & beetroot, toasted sourdough roll, lettuce, tomato, mayonnaise & chunky chips*

**Add Halloumi £2.00**

**Hand Pressed Steak Burger\* (GF) £15**

*Toasted Sourdough roll, lettuce, tomato, mayonnaise, coleslaw & chunky chips.*

*Add a topping from below:*

*Red Onion Marmalade & Goats Cheese*

*Bacon & Mozzarella*

*BBQ & Mozzarella*

**14oz Gammon Steak (GF) (DF) £16**

*Served with Egg & pineapple, chunky chips, roasted tomato, onion rings & greens*

**12oz Dry Aged Lakeland Sirloin (GF) (DF) £25**

*Served with Chunky chips, roasted tomato, onion rings & greens*

**10oz Dry Aged Lakeland Ribeye (GF) (DF) £25**

*Served with Chunky chips, roasted tomato, onion rings & greens*

**Add a sauce to your steak £3**

*'The Sally' Garlic & Chilli Butter*

*Blue Cheese Sauce*

*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 £3**

**Creamy Mash £3**

**Chunky Chips / New Potatoes / Rice £3**

**Fresh Vegetables / Dressed Crisp Salad £3**

**Battered Onion Rings £4**

**Sweet Potato Fries £4**

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## To Finish

£7

### Homemade Sticky Toffee Pudding

*Served with a rich butterscotch sauce & English Lakes Double Jersey ice cream*

### Duo of Chocolate Mousse (GF)

*With salted caramel & homemade honeycomb*

### Vanilla Panna Cotta (GF)

*Topped with Strawberry jelly, strawberry compote & homemade shortbread biscuit*

### Dark Chocolate Delice (GF) (N)

*Served with Raspberry puree, chocolate soil & chocolate crack*

### Chef's Cheesecake of the Day

*Served with chefs chosen accompaniment*

### Vegan Tart (VG) (DF)

*Raspberry cream filled tart, vanilla ice cream, berries & fresh zest of lemon*

### English Lakes Ice Cream (GF) (VG)

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

### Wintertarn Dairy Cheeseboard (GF)

*Selection of English cheeses served with oatcakes & Sally Farm chutney*

£9

## 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 (Jamesons)	£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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