

Nibbles & Breads

Homemade Bread, Salted Butter, Oils & Balsamic	£4
Mixed Olives	£4
Garlic & Herb Ciabatta	£4
Cheesy Garlic & Herb Ciabatta	£5
Olives, Stuffed Peppers, Balsamic Onions & Fresh Bread	£8

To Start

as Main Option

Homemade Soup of the Day (GF) (V)	£6	
<i>Homemade crusty bread</i>		
Creamy Garlic Mushrooms (VG) (DF) (GF)	£7	£11
<i>Wild mushrooms in a creamy garlic sauce, served on homemade sourdough</i>		
Chicken & Brandy Pate (GF)	£8	£12
<i>Served with dressed salad, handmade chutney & toast</i>		
Pear & Stilton Salad (V)	£8	£12
<i>Pear & stilton cheese on a bed of dressed leaves & toasted pinenuts</i>		
Chilli & Garlic King Prawns (DF) (GF)	£9	
<i>Homemade sourdough & garnished with 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/ salad and a choice of homemade chunky chips, new potatoes or rice unless otherwise stated.

Homemade Lasagne* **£15**

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

Hand Battered Cod* **£15**

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

Cherry Tomato, Red Pepper, Pesto & Goat Cheese Tart (V) **£15**

Dressed garden salad

Individually Baked Steak & Ale Pie **£16**

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

Fish Pie (GF) **£17**

*Cod. Smoked mackerel, prawns & salmon finished in a rich white sauce, creamy mash potato top
Served with a side of seasonal vegetables.*

All dishes marked with an asterix () are available in smaller portion
for £2.00 off the marked price*

Chef Recommends

Mozzarella Chicken Parcel (GF) **£17**

Rustic new potato, tomato & chorizo stew.

Bacon Loin (DF) **£17**

Creamy chive mash potato. garden greens & red currant & port sauce.

Roasted Hake (GF) **£19**

roasted garlic crushed new potatoes, garden greens, creamy prawn & chive sauce.

Lamb Cutlet's **£22**

Haggis mash potato, crispy kale & whisky, grain mustard & honey sauce.

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From The Grill

Spiced Bean Burger (GF) (VG) £14

Toasted sourdough roll, lettuce, tomato & mayonnaise. Coleslaw & chunky chips

Add Halloumi £3.00

Add Goat Cheese £2.00

Hand Pressed Steak Burger* (GF) £17

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

Add a topping from below:

Red Onion Marmalade & Goats Cheese

Bacon & Mozzarella

BBQ & Mozzarella

12oz Rump Steak (GF) (DF) £18 *chef recommends cooked medium rare*

Homemade chunky chips, roasted tomato, onion rings & greens

10oz Dry Aged Lakeland Sirloin (GF) (DF) £25

Homemade chunky chips, roasted tomato, onion rings & greens

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

Homemade chunky chips, roasted tomato, onion rings & greens

Add a sauce to your steak £3

'The Sally' Garlic & Chilli Butter

Cracked Peppercorn Sauce

Honey & Mustard

Blue Cheese Sauce

Sides

Coleslaw £3

Creamy Mash £3

Fresh Vegetables / Dressed Crisp Salad £3

Chunky Chips / New Potatoes / Rice £4

Battered Onion Rings £4

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Desserts

£8

Homemade Sticky Toffee Pudding

Served with a rich butterscotch sauce & English Lakes vanilla ice cream

Chocolate Torte (GF)

Served with gooseberry sorbet & a blackcurrant compote

Berry & White Chocolate Stack

Raspberry, Blackcurrant & White chocolate mousse topped with forest fruits, sweet glaze. Finished with fresh whipped cream.

Crème Brûlée

Served with homemade shortbread

Chefs Cheesecake of the Day

Served with chefs chosen accompaniment

Lemon Tart (GF) (VE)

Served with vanilla ice-cream & topped with lemon zest

English Lakes Ice Cream (GF) (VG)

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

English Lakes Sorbet (VE) (GF) (DF)

Selection of three flavours of the day. Finished with a berry compote.

Cheeseboard (GF)

£10

Selection of English cheeses served with oatcakes & Sally Farm chutney

Hot Beverages

All our teas & coffees are supplied by Farrers of Kendal

Tea selection £2.15

Espresso £2.35

Americano £2.45

Latte £2.95

Cappuccino £2.95

Flat White £2.95

Deluxe Hot Chocolate £2.95

Double Espresso £3.00

Why not indulge in a shot of flavoured syrup for just 50p extra. Choose from Caramel, Chocolate, Cinnamon & Gingerbread