

The Sally

M E N U

Starters

Warm Pigeon Salad

Local Pigeon, Beetroot and Baby Leaf Salad.
Topped with Toasted Pine Nuts & finished with
a Raspberry Balsamic Reduction
8

Garlic Mushroom Bruschetta

Creamy Garlic Mushrooms on
Sourdough Toast
7

Chicken Liver Pate

Homemade Chicken Liver Pate, Red Onion
Marmalade, Crisp Salad & Brioche Toast
7

Sheftalia

Cypriot Lamb & Pork Sausage Flavoured with
Parsley & Red Onion. Served On Flatbread
With Roasted Lime, Tzatziki, Tomato &
Cucumber Salad
8

Twice Baked Eden Chieftain Soufflé

With Garden Herb Sauce & a Chunk of
Homemade Bread
8

King Prawns

With Nduja Butter on Sourdough Toast
10

Smoked Salmon Crostini

Local Scottish Smoked Salmon on Crushed Avocado,
Dressed with a Chilli, Lime & Crab Mayo
8

Mains

Cumbrian Beef

Flat Iron Steak served Pink, topped with a Mushroom Gratin,
Rolled Featherblade and a Beef Cheek Croquette. Served with
Beef Fat Roasted Carrot, Purple Sprouting Broccoli & a Bone
Marrow Bordelaise Sauce
22

Fell Side Lamb

Herb Crusted Rack of Lamb & Rolled Belly of Lamb on a
Medley of Fine Beans, Broad Beans and Peas, Fondant Potato
and Finished with a Port & Mint Jus
20

Homemade Steak Pie

Served With Beef Gravy, Greens &
Triple Cooked Chips.
15

Traditional Fish Pie

Smoked Cod, Haddock, Salmon and King Prawns
Cooked in a Rich Leek & White Wine Velouté. Topped
with a Soft Boiled Egg & a Cheesy Chive Mash
18

Fish & Chips

Served With Minted Peas, Tartare Sauce
& Homemade Chips.
15

Local Butchers Sausage Three Ways

Pheasant & Sage, Venison & Cranberry, & Traditional
Cumberland Sausage on Buttery Mash with a Roasted
Carrot, Sautéed Greens with a Balsamic Onion Gravy
15

Gressingham Duck

Pan Roasted Breast, Confit Leg and a Duck Potato
Cake on a Butternut Purée with Chargrilled
Butternut and a Rosemary & Redcurrant Sauce
19

Chicken Parm

Parmesan Crusted Chicken Breast With A Rustic
Tomato Sauce, Buffalo Mozzarella, Pesto Mayo &
Oregano Fries
14

Spring Green Vegetable Risotto

Leek, Pea, Green Beans and Broad Beans bound in
Aborrio Rice, Finished with Shaved Parmesan, Roasted
Lemon & Pesto Dressed Rocket
14

Grill

10 oz Flat Iron
18

10 oz Sirloin
24

12 oz Ribeye
26

9 oz Fillet
30

The Sally Steak Experience to Share

5oz Flat Iron, 5oz Sirloin, 6oz Ribeye & A 4oz Fillet
50

With Triple Cooked Chips, Garlic Buttered Portobello Mushroom & Roasted Plum Tomato & A Choice of Peppercorn/ Blue Cheese/
Chimichurri / Mustard & Whisky Sauce

Upgrade Your Steak to Surf & Turf with 4 King Prawns cooked in N'Duja Butter

6

Double Cheese Burger

Two 4oz Patties, Monterey Jack Cheese,
House Sauce & Fries
15

Pork Souvlaki

Served with Greek Salad, Tzatziki,
Flatbread & Oregano Fries
16

Grilled Smoked Bacon Chop

Smoked Thick cut Bacon Chop, Topped
with A Fried Egg, & served with Garden
Peas & Triple Cooked Chips
16

Sides £4

Sauteed Greens

Roasted Carrots

Truffle & Parmesan Chips

Onion Rings

Hand Cut Fries

Triple Cooked Chips