

Tomato & Wild Garlic Bruschetta

Roasted, Sunblushed and Fresh Tomatoes. on Toasted Sourdough. With Wild Garlic Pesto and Freshly Dressed Rocket

Grilled English Asparagus

Topped with a Truffle Fried Egg, Crispy Pancetta and a Parsley Hollandaise Sauce

Traditional Fish Pie

Smoked Cod, Haddock, Salmon & King Prawns

Cooked in a Rich Leek & White Wine Veloute. Topped

with a Soft Boiled Egg & Cheesy Chive Mash

Chicken Parm

Parmesan Crusted Chicken Breast With A Rustic

Tomato Sauce, Buffalo Mozzarella, Pesto Mayo &

Oregano Fries

15

Local Butchers Cumberland Sausage

Traditional Cumberland Sausage on Buttery Mash with a

Roasted Carrot, Sautéed Greens with a Balsamic Onion

Gravv

15

Black Tiger Prawns

With Nduja Butter on Sourdough Toast

Sheftalia

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

Twice Baked Eden Chieftain Soufflé

With Garden Herb Sauce, Topped with Tomato Chutney & Served with a Chunk of Homemade Bread

Smoked Salmon, Dill & Lemon Pate Served with Pickled Cucumber & Radish,

Focaccia Crisps and Fresh Leaves

Garlic Mushroom Bruschetta

Creamy Garlic Mushrooms on Sourdough

Toast

Mains

Lakeland 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

Cumbrian Pork

Pan Roasted Tenderloin and Pressed Pork Belly, Served with a Cider Braised Fondant Potato, Carrot Puree, Herb Crusted Roast Carrot, Charred Baby Leek & a Pancetta and Baby Onion Red Wine Sauce

Fell Side Lamb

Herb Crusted Rack of Lamb & Rolled Belly with Grilled English Asparagus and Sautéed Jersey Royal Potatoes. Finished with a Cherry Tomato & Rosemary Lamb Sauce and Wild Garlic Salsa Verde

21

Fish & Chips

Served with Mushy Peas, Tartare Sauce & Triple Cooked Chips.

Homemade Steak Pie

Served with Beef Gravy, Greens & Triple Cooked Chips.

Roasted Butternut Squash Pappardelle

Served in a Sunblushed Tomato, Caper and Olive Sauce. Finished with Crispy Sage

Grill

10 oz Flat Iron

10 oz Sirloin

12 oz Ribeve 27

9 oz Fillet 31

The Sally Steak Experience to Share

50z Flat Iron, 50z Sirloin, 60z Ribeye & A 40z Fillet

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

Double Cheese Burger

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

Pork Souvlaki

Served with Greek Salad, Tzatziki, Flatbread & Oregano Fries

Grilled Smoked Bacon Chop Smoked Thick cut Bacon Chop, Topped

with A Fried Egg, & served with Garden Peas & Triple Cooked Chips

16

Sídes £4

Sauteed Greens

Roasted Carrots

Truffle & Parmesan chips

Onion Rings

Hand Cut Fries

Triple Cooked Chips