

# The Sally

## M E N U

### Starters

#### Sheftalia

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

#### Black Tiger Prawns

With 'Nduja Butter on Sourdough Toast  
12

#### Pesto & Mozzarella Arancini

Topped with a Smokey Red Pepper Salsa, Parmesan & Served with a Garlic Aioli  
7

#### Roasted Butternut Squash & Red Lentil Soup

Lightly Spiced and Topped with Crispy Onions, Toasted Pumpkin Seeds & Red Chilli Flakes. Served with a Chunk of our Homemade Sourdough  
7

#### Twice Baked Eden Chieftain Soufflé

With Garden Herb Sauce, Topped with Tomato Chutney & Served with a Chunk of Homemade Bread  
8

#### Sticky Pork Belly Bites

Topped with Freshly Sliced Spring Onion & Red Chilli. Served on a bed of Baby Gem Lettuce  
9

#### Smoked Mackerel & Horseradish Paté

Served with a Watercress Salad, Homemade Gooseberry Jam & Sourdough Crisps  
8

### Mains

#### 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  
18

#### Bistro Rump Fillet Rossini

Bistro Rump Fillet Served Medium Rare on a Garlic & Rosemary Crouton, Topped with Homemade Chicken Liver Pate. Served with Tenderstem Broccoli, Dauphinoise Potato and a Madeira, Truffle & Mushroom Sauce  
22

#### Grilled Pork Loin Cutlet

Served with Black Pudding Mash, Roasted Apples & Red Onions and a Mustard & Whisky Cream Sauce  
18

#### Pan Roasted Chicken Supreme

Served on a Disc of Haggis with a Garlic & Thyme Fondant Potato, Honey Roasted Carrot, Swede Mash and a Peppercorn Sauce  
18

#### Double Cheese Burger

Two 4oz Patties, Eden Chieftain Cheese, Sticky Onions, House Sauce Served with Onion Rings, Slaw & Fries  
16

#### Fell Side Lamb Rump

Served Pink, with Dauphinoise Potatoes, a Medley of Wild Mushrooms, Samphire and Broad Beans & a Tomato, Rosemary and Lamb Jus  
22

#### Homemade Steak Pie

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

#### Fish & Chips

Served with Mushy Peas, Tartare Sauce & Triple Cooked Chips.  
16

#### Whole Roasted Aubergine

Stuffed with a Spiced Lentil, Red Pepper & Courgette Dal. Finished with a Mint & Cucumber Yoghurt, a Drizzle of Honey and Micro Coriander  
14

#### Spaghetti Carbonara

Spaghetti cooked in a Silky Cheese Sauce using Egg Yolks and Parmesan, Finished with Crisp Guanciale, Cracked Black Pepper & Freshly Chopped Chives  
15

### Grill

10 oz Flat Iron  
18

10 oz Sirloin  
25

12 oz Ribeye  
28

9 oz Fillet  
32

#### The Sally Steak Experience to Share

5oz Flat Iron, 5oz Sirloin, 6oz Ribeye & a 4oz Fillet  
60

With Triple Cooked Chips, Garlic Buttered Field Mushroom & Roasted Tomato & a Choice of Peppercorn/ Blue Cheese/ Chimichurri / Mustard & Whisky Sauce / Wild Mushroom Diane Sauce

Top Your Steak with King Prawns cooked in 'Nduja Butter  
7

### Sides £4

Sauteed Greens

Roasted Carrots

Truffle & Parmesan Chips

Onion Rings

Hand Cut Fries

Triple Cooked Chips