

The Sally

M E N U

Starters

Black Tiger Prawns

With 'Nduja Butter on Sourdough Toast
12

Roasted Red Pepper, Pesto & Mozzarella Arancini

Smoky Red Pepper Salsa, Garlic Aioli & Dressed Rocket
8

Buttermilk Buffalo Cauliflower Bites

Blue Cheese Ranch, Celery and Carrot
8

Twice Baked Eden Chieftain Soufflé

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

Leek and Potato Soup

Topped with a Parmesan and Truffle Croutons. Served with a Chunk of Freshly Baked Bread
7

Pulled Beef & Haggis Bon Bons

Caramalised Swede Puree, Turnip Crisps & Green Peppercorn Sauce
10

Gin Cured Salmon

With Lemon & Dill Creme Freiche, Pickled Cucumber and Toasted Rye Bread
9

Mains

Grilled Fillets of Sea Bass

Leek Risotto, Charred Baby Leeks and a Spilt Chive Oil & Curry Mussel Butter Sauce
20

Fish & Chips

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

Chicken Parm

Parmesan Breaded Chicken Breast, On a Rustic Tomato Compote, Topped with Mozzarella & Parmesan. Served with Oregano Fries & Freshly Dressed Rocket
18

Spaghetti Puttanesca

Spaghetti Cooked in a Tomato, Olive, Capers and Anchovy Sauce. Finished with Extra Virgin Olive Oil and Freshly Chopped Parsley. (Available without Anchovy)
14

CastleSteads Gamekeepers Cobbler

Local Game from Castlesteads Estate, cooked in a Red Wine & Thyme Sauce, with Pancetta and Baby Onions. Topped with Blue Cheese & Herb Dumplings, Served with Sticky Red Cabbage and Sautéed Greens
22

King Prawn and Chilli Linguine

Bound in a Lobster, Chilli and Garlic Butter Sauce. Topped with Chimichurri, Dressed Watercress and Roasted Lemon
18

Buttermilk Buffalo Chicken Burger

Blue Cheese Ranch, Pickled Red Onions, Toasted Bricolche Bun. Served with Slaw, Fries and Onion Rings
17

Double Cheese Burger

Two 4oz Patties, Eden Chieftain Cheese, Sticky Onions, House Sauce Served with Onion Rings, Slaw & Fries
18

The Sally's Homemade Steak Pie

Served with Beef Gravy, Winter Vegetables & Triple Cooked Chips
16

Cumbrian Pork

Pork Tenderloin, Wrapped in Smoked Streaky Bacon, Stuffed with Black Pudding, Pigs Cheek Potato Cake, Fennel Crusted Crackling, Carrot Puree, Honey Roasted Carrot and Wilted Spinach, with a Mustard Cream Sauce
20

Grill

10 oz Flat Iron
18

8oz Bistro Fillet
22

10oz Sirloin
28

12oz Ribeye
30

Served with Garlic Buttered Field Mushroom & Roasted Tomato, a Choice of Triple Cooked Chips, Fries or Dauphinoise Potatoes & a Sauce of your choosing, Peppercorn / Blue Cheese / Chimichurri / Mustard & Whisky / Diane Sauce

Top Your Steak with King Prawns cooked in 'Nduja Butter

7

Sides £4

Sticky Red Cabbage Roasted Carrots Truffle & Parmesan Chips Seasonal Greens

Hand Cut Fries

Triple Cooked Chips

Onion Rings