The Sally

STARTERS

Half Shell Mussels 10
Stuffed with garlic & herb butter, Gruyère cheese & Sourdough crumb.
GF on request

Lockerbie Cheddar Soufflé 10
With a pear, walnut & endive salad.

Pheasant Schnitzel, Haggis, Tatties & Neeps 12
Panko-crusted pheasant breast, potato fondant, grilled local haggis, swede puree mustard & whiskey sauce.

Courgette Fritters 8
Served with a lemongrass, coconut & lime sauce.
GF

XL King Prawns 12
In a creamy nduja vodka sauce served on toasted sourdough.
GF on request

Buttermilk Chicken Tenders 12
Spiced cranberry relish.
GF

MAINS

Herb Roasted Free Range Chicken Breast 20
Pork, apple & sage stufffing, chive mashed potato & mustard cider sauce.
GF

Grilled Solway Bass 26
With a king prawn & saffron risotto and champagne sauce.
GF

Twice Roasted Beef Featherblade 26
Bacon bubble & squeak, cauliflower cheese puree, seasonal vegetables & bonemarrow sauce.
GF

Confit Duck Leg 28
Served on a rich Cumberland sausage and butter bean cassoulet.

Wild Mushroom Ravioli 16
With a rich red wine & tomato sauce.
Add slow-braised beef or a whole burrata +6 Add both +9

CLASSICS

Fish & Chips 18
Cider battered haddock, triple cooked chips, mushy peas, tartar & curry sauce.
GF

Lamb Shank & Rosemary Pie 18
Glazed with a rich red wine gravy & choice of buttery mash and vegetables, or triple-cooked chips & mushy peas.

Cumberland Sausage & Mash 16
Seasonal vegetables and gravy.

Truffle Steak Burger 18
6oz patty with Monterey jack, truffle & parmesan mayo, plum tomato, red onion & koffman fries.

Chicken Parm Burger 18
Crispy breaded chicken breast, rich tomato marinara, melted mozzarella, parmesan & fresh basil, served with koffman fries.

Add maple bacon or BBQ pulled pork to either burger +3
Burgers can be GF on request

STEAK FRITES

Grass fed & dry aged Cumbrian beef served with rosemary & sea salt fries.

Choice of peppercorn, blue cheese or creamy diane sauce.

10 oz Bistro Rump 24
10oz Sirloin 28
8oz Fillet 34

Make it surf and turf with Black tiger prawns or Calamari +5

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SIDES

Sea Salt & Rosemary Fries 4
GF & DF

Triple Cooked Chips 4
GF & DF

Truffle & Parmesan Chips 5
GF

Buttery Mash 4
GF

Cider Battered Onion Rings 4
GF & DF

Rocket, Balsamic & Parmesan Salad 4
GF

Seasonal Vegetables 4
glazed in herb butter
GF

Cheesy Garlic Bread 4

Please notify your server of any allergies or dietary requirements.

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VEGGIE

Wild Mushroom Ravioli 16
With a rich red wine & tomato sauce.

“Fish” & Chips 16
Cider-battered banana blossom, triple cooked chips, mushy peas, tartar & curry sauce.
GF

Veggie Sausage & Mash 14
Seasonal vegetables and gravy.

Veggie Burger 16
Double vegetable patty topped with monteray jack cheese and truffle mayo, served in a brioche bun with Koffmann fries.
Can be GF on request

DESSERTS

Sticky Toffee Pudding 8
Butterscotch sauce & English Lakes vanilla ice cream.
Can be GF on request

Tiramisu Martini Affogato 8
Vanilla bean ice cream, freshly brewed espresso, coffee liqueur, Baileys, vodka, cream & chocolate shavings.

Black Forest Chocolate Brownie 8
Rich chocolate brownie, cherry ice cream, boozy cherries, a splash of Kirsch & dark chocolate shavings.

Apple & Cinnamon Crumble 8
Served with homemade vanilla custard.

Pear & Raspberry Trifle 7
Layered with white chocolate mousse and topped with crunchy granola & chocolate flakes.

DESSERT DRINKS

No room for dessert? Treat yourself to an after-dinner cocktail or a warming boozy coffee.

Chocolate Orange Martini 11
An indulgent blend of vodka, chocolate liqueur, Cointreau & cream, finished with dark chocolate shavings.

Boozy Coffee 9
Freshly brewed coffee with your choice of Baileys, Irish whiskey or Amaretto, topped with whipped cream.

Please notify your server of any allergies or dietary requirements.

UPCOMING EVENTS

Murder Mystery Night
Tuesday 10th November, 7pm

Be the first team to solve your own murder board to win first prize! £15pp including sharing boards.

Supper Club: A Taste of France
Tuesday 17th November 7pm

A six-course tasting menu with a French Martini on arrival, £50pp.

Bottomless Pizza & Quiz Night
Tuesday 24th Nov & 29th Dec

Bottomless pizza served from 5pm for £20pp with the quiz (free to enter) starting at 7pm, with a festive twist in December.

Christmas Wreath Making
Monday 7th December 7pm

A night of wreath making and a Christmas Cocktail on arrival, £40pp.

Kids Christmas Cookie Decorating
Saturday 5th & 12th December, 10am

Bring the kids & decorate Chritmas cookies & drink hot chocolate, £15pp.

Christmas Party Nights
Saturday 5th, 12th, 19th December, 6.30pm

Join us for a 3-course Christmas menu, live singing from Natalie Mawton 8pm onwards, and a disco 11pm-12am, £40pp.

New Year’s Eve

Join us for an Italian Sharing Feast with entertainment to keep you going til midnight, £35pp.