



DINNER MENU

STARTERS

HOMEMADE SOUP OF THE DAY

SERVED WITH CRISPY ROLL & BUTTER

£3.50

BREADED SMOKED HADDOCK FISH CAKE

SERVED ON A BED OF FRESH SALAD LEAVES
ACCOMPANIED WITH A SWEET CHILLI DRESSING

£5.45

HOT OAK FILLET OF SMOKED SCOTTISH SALMON

SERVED ON A BED OF FRESH SPINACH
ACCOMPANIED WITH A PEPPERCORN, HERB OIL, CAPER, DRESSING

£5.85

DUCK LIVER & BRANDY PATE

STUDED WITH SOFT PINK PEPPERCORNS,
ACCOMPANIED WITH A FRESH BEETROOT CHUTNEY AND TOASTED CIABATTA

£4.95

BUFFALO MOZZARELLA, VINE TOMATO LOCALLY

AIR DRIED PROSCIUTTO HAM SALAD

DRESSED WITH FRESH BASIL OIL & AGED BALSAMIC

£5.45

FRESH SEARED TRIO OF MORECAMBE BAY SCALLOPS

SERVED ON A ROULADE OF BLACK PUDDING
FINISHED WITH A ORANGE & TARRAGON DRESSING

£5.95

TERRINE OF WILD BOAR AND VENISON

SERVED ON A BED OF FRESH SALAD LEAVES
ACCOMPANIED WITH A CUMBERLAND SAUCE

£5.45

MAIN COURSES

HORSE & FARRIER SPECIALITY DISH

FARRIER LAMB SHOULDER

PREPARED IN OUR OWN SPECIALITY MARINADE
SLOWLY BRAISED IN JENNINGS CUMBERLAND ALE SERVED ON A
BED OF FRESH CHIVE MASH WITH A REDCURRANT & MINT SAUCE
£14.25

STEAMED FILLET OF SCOTTISH SALMON

STUFFED WITH FRESH ASPARAGUS SERVED ON A NEST OF LINGUINE PASTA
ACCOMPANIED WITH A BABY ONION, WILD MUSHROOM, RED WINE SAUCE.
£14.95

FARRIER SPECIALITY DISH

PAN GRIDDLED DUO OF CUMBERLAND SAUSAGE

PREPARED WITH BEEF, PORK, OUR OWN HERBS AND SPICES, BLENDED
WITH JENNINGS ALE. SERVED ON A BED OF BUTTERBEAN & CHIVE MASH
ACCOMPANIED WITH AN ONION AND THYME GRAVY
£12.35

PAN-ROASTED STUFFED BREAST OF CHICKEN

STUFFED WITH GRUYERE CHEESE & WRAPPED IN BACON
SERVED ON A BED OF FENNEL RISOTTO ACCOMPANIED WITH A MUSHROOM,
BASIL, GARLIC, WHITE WINE CREAM SAUCE
£13.95

PAN-FRIED 8OZ FILLET STEAK

ACCOMPANIED WITH A TOMATO, FRESH OREGANO, RED PEPPER SAUCE
TOPPED WITH FRIED AUBERGINE GLAZED WITH LOCAL GOATS CHEESE
£17.25

FRESH FILLET OF SEABASS

SERVED ON A CASSOULETTE OF CHORIZO SAUSAGE, HARICOT BEAN,
MUSHROOMS, PASTA SHELLS FINISHED WITH A CITRUS SAUCE VIERGE
£14.95

PAN-FRIED 10OZ SIRLOIN STEAK

ACCOMPANIED WITH A BUTTON MUSHROOM, GREEN PEPPERCORN,
ONION, TARRAGON, BRANDY CREAM SAUCE
£16.25

SLOW ROASTED BELLY PORK

SERVED ON A CUSHION OF GRAIN MUSTARD MASH ACCOMPANIED
WITH AN APPLE, SAGE, SPRING ONION SAUCE.
£14.25

PAN-FRIED 10OZ RUMP STEAK

ACCOMPANIED WITH A BUTTON MUSHROOM, GREEN PEPPERCORN,
ONION, TARRAGON, BRANDY CREAM SAUCE
£15.25

**PLEASE SEE PAGE OPPOSITE FOR TODAY'S "SPECIALS"
AND FURTHER SELECTION OF VEGETARIAN DISHES**

ALL PRICES INC. VAT. SERVICE CHARGE NOT INCLUDED
AND LEFT TO CUSTOMER'S DISCRETION.

ICE CREAM SELECTION

THE 'ALL NATURAL' COLLECTION FROM MOVENPICK OF SWITZERLAND
A UNIQUE RANGE OF SUPER PREMIUM LUXURY ICE CREAMS.
MADE FROM CAREFULLY SELECTED INGREDIENTS FROM THE
WORLDS FINEST SOURCES, ONLY FRESH CREAM,
FRUIT PUREE, NO ARTIFICIAL ADDITIVES.

SWISS DOUBLE CHOCOLATE

PREMIUM SWISS CHOCOLATE SHAVINGS BLENDED IN A CREAMY ICE CREAM

MINT CHOCOLATE

REFRESHING MINT ICE CREAM & CRUNCHY PIECES OF SWISS CHOCOLATE

RHUBARB

A LIGHT RHUBARB ICE CREAM ENHANCED WITH RHUBARB SAUCE

CRÈME VANILLA

RICH CREAMY VANILLA POD ICE CREAM

CARAMELITA

THE ULTIMATE DREAM FOR SWEET TEETH TEMPTINGLY SWEET PIECES
OF CARAMEL IN A RICH & CREAMY ICE CREAM

PASSION FRUIT & MANGO SORBET

BLACKCURRANT SORBET

PANNA COTTA

PARFAIT CARAMEL

A CARAMEL SAUCE, SURROUNDED BY CARAMEL ICE CREAM WITH
CARAMEL PIECES, THEN COVERED IN CHOCOLATE

MINT PARFAIT

A CENTRE OF DARK CHOCOLATE SAUCE, SURROUNDED IN MINT
ICE CREAM COVERED IN DARK CHOCOLATE


ALL SWEETS - £4.25

HOT BEVERAGES

CAFETIERE OF COFFEE - £1.95 PER PERSON

POTS OF TEA - £1.85 PER PERSON

POTS OF FRUIT OR HERBAL TEA - £1.85 PER PERSON



BAR MENU
SERVED IN THE BAR OR SNUG
12 NOON - 2PM 6:00PM - 9:00PM

HOMEMADE CURRY OF THE DAY

SERVED WITH SAFFRON RICE & NAAN BREAD & MANGO CHUTNEY
£7.85

DEEP FRIED BREADED WHITBY SCAMPI

SERVED WITH SIDE SALAD & BOWL OF CHIPS
£7.95

HOMEMADE 8OZ CHEESEBURGER

SERVED IN A SESAME SEED BUN WITH CHIPS & SALAD & RELISH
£7.85

STEAK & KIDNEY PIE SERVED IN A RICH ALE GRAVY

TOPPED WITH A PUFF PASTRY LID, ACCOMPANIED WITH
CHIPS & FRESH VEGETABLES
£7.95

FRESH BATTERED NORTH SEA COD

SERVED WITH A BOWL OF CHIPS, MUSHY PEAS & SIDE SALAD
£8.75

MEDITERRANEAN VEGETABLE LASAGNE

SERVED WITH SIDE SALAD & GARLIC BREAD
£7.95

HOME MADE LASAGNE

SERVED WITH SIDE SALAD & GARLIC BREAD
£7.95

BEAN & CELERY CHILLI

SERVED WITH SIDE SALAD, PILAU RICE & TOASTED CIABATTA
£7.65

GRILLED 10OZ GAMMON STEAK

SERVED WITH FRESH PINEAPPLE CHIPS & FRESH VEGETABLES
£8.85

CHILLI CON CARNE

SERVED WITH SAFFRON RICE & WARM CIABATTA BREAD
£7.85

THE FOLLOWING CAN BE ORDERED AS EXTRA PORTIONS TO ENHANCE YOUR MEAL:

NEW POTATOES - £1.00
CHIPPED POTATOES - £1.60
ONION RINGS - £1.40
FRESH VEGETABLES - £1.60
SIDE SALAD - £1.30
JACKET POTATO 1.60

ALL PRICES INC. VAT

SERVICE CHARGE NOT INCLUDED AND LEFT TO CUSTOMER'S DISCRETION.

LUNCH MENU

STARTERS

HOMEMADE SOUP OF THE DAY

SERVED WITH CRISPY ROLL & BUTTER
£3.45

HOT OAK FILLET OF SMOKED SCOTTISH SALMON

SERVED ON A BED OF FRESH SPINACH
ACCOMPANIED WITH A PEPPERCORN, HERB OIL, CAPER, DRESSING
£5.85

DUCK LIVER & BRANDY PATE

STUDED WITH SOFT PINK PEPPERCORNS, ACCOMPANIED WITH A
FRESH BEETROOT CHUTNEY AND TOASTED CIABATTA
£4.95

PLATTER SANDWICHES

SERVED OPEN ON WHITE OR WHOLEMEAL BREAD WITH LARGE DRESSED SALAD GARNISH

CARVED CUMBRIAN HAM

WITH CHIVE CREAM CHEESE - £4.95

FINELY SLICED SMOKED SCOTTISH SALMON

WITH CAPER, BLACK PEPPER & HERB OIL - £5.60

MATURE CHEDDAR

WITH HOMEMADE PICKLE - £4.85

GREENLAND PRAWN

WITH LEMON & BASIL MAYONNAISE - £5.60

BEEF, LAMB OR PORK (WHEN AVAILABLE) - £4.95

HOT GRIDDLED CHICKEN BREAST

IN A LEMON & GARLIC MARINADE SERVED ON TOASTED CIABATTA WITH
SUN DRIED TOMATO PESTO & DRESSED SALAD - £5.95

HOT GRILLED BACON BAGUETTE

SERVED ON TOASTED CIABATTA WITH
MELTED CHEDDAR CHEESE & DRESSED SALAD - £5.85

HOT GRILLED SAUSAGE BAGUETTE

TOPPED WITH SAUTÉED RED ONIONS AND
MELTED CHEDDAR CHEESE WITH DRESSED SALAD - £5.85

DRESSED SALADS

HAM - £6.35

CHEDDAR CHEESE - £5.95

GREENLAND PRAWN - £6.40

BEEF, LAMB OR PORK (WHEN AVAILABLE) - £6.35

LUNCH

MAIN COURSES

POACHED SMOKED HADDOCK FILLET

SERVED ON A BED OF CHIVE MASH WITH A POACHED EGG & PARSLEY SAUCE
ACCOMPANIED BY SELECTION OF POTATOES & FRESH VEGETABLES
£8.95

GRIDDLED CUMBERLAND SAUSAGE

SERVED ON A BED OF CHIVE MASH WITH A RICH PAN GRAVY,
ACCOMPANIED BY SELECTION OF POTATOES & FRESH VEGETABLES
£8.95

FARRIERS LAMB SHOULDER

SLOWLY BRAISED IN JENNINGS CUMBERLAND ALE SERVED ON A BED OF
SPINACH MASH WITH A REDCURRANT & MINT SAUCE.
ACCOMPANIED BY SELECTION OF POTATOES & FRESH VEGETABLES
£13.25

PAN-FRIED 10OZ SIRLOIN STEAK

ACCOMPANIED WITH A WILD MUSHROOM, ONION, TARRAGON,
CHIVE & BRANDY CREAM SAUCE
ACCOMPANIED BY SELECTION OF POTATOES & FRESH VEGETABLES
£15.25

MUSHROOM, CHERRY TOMATO & GARLIC TAGLIATELLE

SERVED ON FRESH SPINACH PASTA TOPPED WITH PARMESAN SHAVINGS
£6.95

JACKET POTATO WITH LARGE DRESSED SIDE SALAD

CHOICE OF CHEDDAR CHEESE - £4.85
OR PRAWN - £6.20

ADDITIONAL VEGETARIAN OPTIONS ARE
AVAILABLE ON THE BAR SNACK MENU

THE FOLLOWING CAN BE ORDERED AS EXTRA PORTIONS
TO ENHANCE YOUR MEAL:

NEW POTATOES - £1.00
CHIPPED POTATOES - £1.60
JACKET POTATO - £1.45
ONION RINGS - £1.20
FRESH VEGETABLES - £1.60
SIDE SALAD - £1.60

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US TODAY,
IF YOU HAVE TELL OTHERS, IF NOT TELL US!

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