

STARTERS

Chef's Homemade Soup of the Day
Served with a wedge of crusty bread.

£4.75

Moules Mariner

Mussels cooked in a garlic, cream and white wine sauce, served with a wedge of crusty bread.

£6.95

Available as a main course for **£9.95**

Roasted Lamb Belly

Slow roasted honey and rosemary lamb belly
Served with minted mash potato and finished with a red wine jus.

£5.95

Wild Game Terrine

Chef's homemade terrine served with red onion and cranberry chutney, tossed mixed leaf salad and toasted brioche.

£5.95

Pan Fried Pigeon Breast & Chorizo

Pan fried pigeon breast served on sliced chorizo sausage, sat on mixed salad leaves, accompanied with garlic toast topped with fresh lemon.

£6.50

Spiced Marinated Tofu

Tofu marinated in garlic and chilli, served with a cucumber and carrot tossed salad with a wedge of bread.

£5.50

Main Dishes

Cumbrian Fell Bred Braised Shin of Beef

Slow cooked whole shin of beef served on a tomato concasse, topped with sautéed potatoes and a red wine jus, accompanied with seasonal vegetables.

£15.50

Local Farmed Chicken Breast

Oven roasted chicken breast, served with blue cheese and rosemary fondant potato and a rich port sauce, accompanied with seasonal vegetables.

£13.95

Medallions of Venison

Flash fried venison accompanied with a sweet potato mash and wild berry sauce, accompanied with seasonal vegetables.

£16.95

Wild Duck Breast

Seared duck breast served with steamed parsley rice, finished with a orange and sage sauce, and accompanied by pak choi and seasonal vegetables.

£16.95

Puff Pastry Tart

Baked puff pastry tart filled with red onion and cranberries, topped with goats cheese and a tomato sauce, accompanied with seasonal vegetables.

£10.95

Cajun Spiced Salmon

Cajun blackened fillet of salmon, served rocket and dried tomato salad, with a sweet balsamic dressing, accompanied with seasonal vegetables.

£13.95

Classic Dishes

Steak & Mushroom Pie

Chef's own recipe pie topped with a puff pastry lid and served with homemade hand-cut chips and seasonal vegetables.

£11.95

Chef's Homemade Burger

Served on a toasted English muffin, topped with mozzarella, and accompanied with a plugh of mixed leaves, homemade hand-cut chips, and tomato chutney,

£9.95

Haddock & Chips

Black Sheep battered haddock loin, served with homemade hand-cut chips, minted mushy peas and homemade tartare sauce.

£10.95

Roasted Garlic & Spring Onion Risotto

Topped with pink peppercorn parmesan crisp.

£9.95

Sirloin Steak

Pan fried steak, cooked to your liking, served with a roasted plum tomato, homemade hand-cut chips and a mixed leaf salad.

£18.95

Side Orders

Homemade Hand-Cut Chips - **£2.95**

Hand Battered Onion Rings - **£2.95**

Selection of Seasonal Vegetables - **£2.95**

Diane Sauce - **£2.95**

Dressed Leaf Salad - **£2.95**

Pink Peppercorn Sauce - **£2.95**

Mixed Bread, Oils and Olives - **£5.95**

12inch Handmade Roasted Garlic & Mozzarella Pizza - **£6.50**

SALADS & PASTAS

Poached Salmon & Prawn Salad

Freshly dressed salad leaves with red onions, cold poached salmon & prawns with lemon vingerette.

£8.95

Warm Chicken & Bacon Salad

Freshly dressed salad leaves with red onions, chicken and bacon with a balsamic dressing.

£8.95

Ploughman's

A selection of cheeses, pickled onions, honey roasted ham, homemade date and apple chutney, a homemade sweet tomato chutney and a pork pie supplied by Hornby

Butchers.

£9.95

Tomato Penne Pasta

Spicy tomato and Mediterranean vegetables tossed with penne pasta and fresh parsley.

£9.95

Creamy Linguine Pasta

Sautéed onions and ham served in a white wine cream sauce tossed with linguine pasta topped with fresh rocket leaves.

£9.95

PIZZA MENU

All our pizza's are stone baked and handmade to 12 inches topped with our own tomato and herb sauce.

Classico

Simply roasted garlic and mozzarella.

£6.50

Magherita

Topped with buffalo mozzarella and fresh basil oil

£7.95

Pollo alla Pesto

Succulent pieces of chicken breast, pesto, red onion, mozzarella.

£8.95

Frutti di Mare

Salmon, Prawns, anchovies, mozzarella and topped with fresh rocket.

£9.45

Vegetariana

Roasted courgette and peppers with mushroom and tofu.

£8.75

Proscutto e Funghi

Roasted ham with caramelized onions, mushrooms and goats cheese.

£8.95

Chorizo Diavolo

Chorizo sausage with roasted garlic and chillies topped with mozzarella.

£8.95

Carne Mista

Succulent tender pieces of chicken breast, honey roast ham and sliced chorizo sausage topped with caramelized red onions.

£8.95

SANDWICHES & PANINI'S

PANINI'S

Toasted on our Panini Press and dressed with mixed leaves and homemade coleslaw.

Pesto Chicken with Mozzarella

£6.75

Salmon & Spring Onions with Cream Cheese

£6.95

Roasted Ham, Homemade Chutney and Mozzarella

£6.75

Bacon, Stilton and Caramelized Onion

£6.75

Roasted Vegetables and Goats Cheese

£6.45

SANDWICHES

A choice of either white or brown, on a fresh hand sliced bloomer served with mixed salad leaves and homemade coleslaw.

Creamy Lancashire Cheese with Homemade Red Onion Marmalade.

£6.25

Prawn & Spring Onion with Cream Cheese.

£6.95

Oven Baked Honey Roasted Ham with Wholegrain Mustard.

£6.75

Warm Roast Beef & Blue Cheese

£6.95

Enjoy a bowl of homemade soup with any of the above for an additional - **£2.50**.

DESSERTS

Rich Dark Chocolate Tart
Served with whipped orange cream

£4.95

Lemon and Lime Posset
With a minted shortbread

£4.50

Warm Sticky Toffee Pudding
Served with toffee sauce.

£4.50

Winter Spiced Apple & Sultana Crumble
Served with custard.

£4.95

Espresso Coffee Crème Brulee

£4.50

Selection of Cheeses

£6.50

All the Castle Inn sweets are made by our team of chefs.