

## WINTER MENU 2012

### STARTERS

- Soup of the Day with Homemade Bread £4.50  
Chicken Liver & Brandy Pate  
with Toasted Homemade Bread & Apple Chutney -£5.75  
King Prawns in a Garlic & Herb Butter  
served with Homemade Bread £5.95  
Crispy Fried Whitebait  
with 'Snooty Fox' Tartare Sauce - £5.75

### MAIN COURSES

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| Cumbrian Beef Fillet<br>served on Haggis with a<br>Whisky & Peppercorn<br>Cream<br>Sauce -£18.95                       | Cumberland Sausage<br>served on Grain Mustard<br>Mash with Rich Onion<br>Gravy<br>(or with Egg & Chips)<br>£10.50 |
| Five Hour Braised Lamb<br>Shoulder marinated in<br>Mint & Garlic served<br>with Port & Redcurrant<br>Sauce -<br>£13.95 | Supreme of Chicken<br>baked in Lemon Sorrel<br>Cream with Bacon, Leeks<br>and Onions -£12.95                      |
| Slow Roast Belly Pork<br>served with Creamy<br>Mash, Black Pudding,<br>Crackling & Apple Sauce<br>- £12.50             | Deep Fried Breaded<br>Whole tail Scampi with<br>'Snooty Fox' Tartare<br>Sauce - £9.95                             |
|  | Fusilli Pasta Twists<br>tossed in a Creamy<br>Tomato & Pesto Sauce<br>topped with Parmesan<br>Shavings £10.95     |

**All Main Courses are served with freshly prepared vegetables and potatoes of the day**

## SIDE DISHES

Salad - £2.00

Homemade Chips - £2.75

These dishes are freshly prepared using,  
where possible, fresh local ingredients.

Please be patient

