



Burn How Garden Restaurant Menu



Starters

Burn How fishcake with a light curry and lemon pickle	£6.50
Caramelised red onion and goats cheese tart, balsamic reduction, and crispy salad	£5.95
Morecambe Bay potted shrimps, homemade granary bread	£7.00
Chicken liver pate, plum chutney and melba toast	£6.25
Fresh fruit platter with green apple sorbet	£6.50
Soup of the day	£4.75
Sorbet of the day	£3.50

Chefs Starter of the Day

Melting Cumbrian organic brie and wild mushroom en-croute, with toasted walnuts	£5.95
---	-------

Main Courses

All our main courses are served with fresh market vegetables

Grilled fillet steak, wild mushroom gratin, tomato, hand-cut chunky chips and au-poilvre sauce	£23.95
Lune valley corn-fed chicken breast wrapped in pancetta, parmesan risotto and a wild mushroom sauce	£15.95
Pan fried sea bass fillet, new potatoes, spinach and cherry tomato confit, and caper butter	£16.50
Grizedale forest venison, parsnip and thyme rosti, caramelised shallots and braised beetroot glaze	£18.50

Chefs Special Main Course of the Day

Pheasant breast braised in cider with smoky bacon, honey roast parsnips and shallots	£15.50
--	--------

Trout fillet, roast butternut squash, warm prawns and spinach, with pepper coulis	£15.50
---	--------

Guests booked on dinner, bed and breakfast can choose any starter, main course and dessert, and includes an intermediate course of soup or sorbet. Morecambe Bay shrimps

have a supplement of £2.00 also fillet steak has a supplement of £5.00

Some dishes may contain nuts.

