

Burn How Wednesday and Sunday Special Menu

Starters

Warm king prawns in garlic butter

£9.50

Cartmel valley smoked salmon, pickled onions, crispy onion rings, black garlic puree

£9.00

Pâté of the Day, melba toast, local damson chutney

£7.95

Fan of melon, green apple sorbet (v)

£5.50

Grilled goat's cheese, Mediterranean vegetables, beetroot and horseradish pickle

£6.50

Marinated garlic olives with balsamic olive dipping oil served with homemade bread

£5.50

Soup of the day

£5.50

Sharing Platters

Salmon, prawns, Burn How fishcake, onion rings, mixed salad, lemon mayonnaise

£15.50

Baked Camembert cheese with homemade granary bread

£13.50

Main Courses

Lemon and black pepper chicken breast wrapped in serrano ham, mushroom ravioli, creamy spinach sauce

£18.00

Cartmel Valley lamb racks, dauphinoise potato, mint sauce

£24.00

Porcini mushroom ravioli, spinach and garlic cream sauce (v)

£14.00

Hot or medium chicken or vegetable curry, steamed rice, poppadom, mango chutney

£14.50

Beef kofta curry, butternut squash, steamed rice or fries

£15.00

Crispy salmon supreme, new potatoes, pancetta peas, spinach, and a pesto sauce

£15.50

Locally sourced beefburger with cheese on a brioche bun, fries, side salad
(add bacon slice for £1.50)

£14.50