

NIBBLES

GARLIC BREAD £3.95 **BOWL OF OLIVES** £2.50
SIDE SALAD £3.95 **BASKET OF BREAD** £2.75

STARTERS



PAN SEARED SCALLOPS

Clayton's Cumbrian black pudding, pommes purée,
chicken veloute sauce and basil oil

£7.50

FRANCINE'S HOME CURED

GRAVALAX SALMON

Cured with sea salt and dill weed thinly
sliced and served with mustard dressing
and horseradish cream

£6.50

ESCARGOT

Half dozen escargot in garlic butter with
red wine sauce and warm crusty bread

£5.95

RICH GAME TERRINE

With red wine pickled pears and toasted brioche

£5.95

FRESH MUSSELS WITH LEEK

& SAFFRON SAUCE

Plump mussels in a creamy leek, saffron
and garlic sauce with warm crusty bread

£5.95

MAIN COURSE £11.50

GRILLED GOATS CHEESE MUSHROOM

with sunblushed tomatoes and pesto dressing

£5.95

MAIN COURSE • £9.95

MAINS



SMOKED HADDOCK, SCALLOPS & CHORIZO

Naturally smoked haddock, poached with scallops, saffron turned potatoes, broad beans and chorizo sausage

£14.95

FRANCINE'S SEAFOOD CASSEROLE

Fresh mussels, clams and prawns with pasta, herbs and parmesan. Topped with seared sea bream fillet and langoustine

£15.95

DAUBE OF WILD RED

CARTMEL VALLEY VENISON

braised with red wine and thyme. Served with escargot, pommes purée and a juniper scented sauce
(can be served without escargot)

£14.95

PEPPERED 8OZ RIB EYE STEAK

With sweet baby onions, glazed vegetables, forest mushrooms, dauphinoise potatoes and a brandy pepper sauce

£16.95

TWICE BAKED COURGETTE, LEEK AND PARMESAN SOUFLÉ

served with dressed leaves, parmesan shavings, baby onions and a red pepper dressing

£11.95

LOBSTER

Grilled in the half shell with a garlic butter, lemon and fresh herbs.

OR with thermidor sauce, shallots, brandy and parmesan

*Both served with mixed leaf salad, marinated artichokes,
tomatoes and baby onions*

HALF £19.95 • **WHOLE** £38

DESSERTS



OLD STYLE WESTMORLAND PUDDING

Old style Westmorland spiced sponge pudding served with butterscotch sauce and vanilla ice cream

£5.95

PEAR BELLE HELENE

Slowly poached pears in vanilla and white wine with a chocolate Amaretti mousse and almond tuile with vanilla ice-cream

£5.95

VANILLA CREME BRULÉE

Rhubarb compote and sorbet.

£5.95

LAKELAND STICKY TOFFEE PUDDING

Our very special pudding with butterscotch sauce and vanilla ice cream

£5.95

SELECTION OF BRITISH & CONTINENTAL CHEESES

With biscuits, fruit and pickles

£7.50

DESSERT WINE

BROWN BROTHERS

LATE HARVESTED MUSCAT

An unusually light sweet wine which has delightfully pure aromas and flavours of fully ripe grapes.

Made from carefully picked and fully ripened Muscat of Alexandria grapes, this wine has rich, musky flavours.

£3.95 - 125ml glass

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SIDE SALAD £3.95 **BASKET OF BREAD** £2.75

FRANCINE'S SPECIAL 3 COURSE SET MENU £22.50

- STARTERS -

SMOKED SALMON

dill and lemon dressing with leaf salad,
caperberries and quail egg

SMOOTH CHICKEN LIVER PARFAIT

With homemade pickles and toasted brioche

SOUP OF THE DAY

With warm crusty bread

- MAINS -

POT ROASTED LAMB SHANK

Creamy mash potato, glazed vegetables and
rosemary scented sauce

PAPPADELLE PASTA

With roasted vegetables, homemade pesto and
freshly grated parmesan

CRISPY CONFIT DUCK LEG

Spiced red cabbage, pommes purée, swede
and glazed baby onions

- DESSERTS -

FRANCINE'S CHOCOLATE & ALMOND SACHERTORTE

Served with a quenelle of cream

VANILLA BEAN CRÉME BRULEE

With almond tuile biscuit

ETON MESS

meringue, vanilla ice cream, berry compote
and whipped cream