



## CROWN AND MITRE MENU

### APPETISERS

Bread with Balsamic & Olive Oil - £4      Olives - £4

### STARTERS

Soup of the Day served with Bread and Butter - £7.50

Duck Liver Pate, Beetroot Chutney, Sourdough Toast - £9

Smoked Salmon Mousse  
Capers, Dill Crème Fraiche, Rye Bread - £9.50

Caper and Herb Butter Fishcake - £9.50

Twice Baked Cheese Souffle with Crusty Bread - £9.00

King Prawns, Garlic and Nduja Butter with Sourdough - £11.00

Goats Cheese, Beetroot, Honey and Hazelnut Salad - £8.50

Tempura Cauliflower with Curried Aioli - £9.00

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### MAINS

Slow Cooked Beef Featherblade Champ Mash, Savoy, Red Wine Sauce - £22

Locally Reared Steak Burger Spicy Relish,  
Mature Cheddar, Brioche Bun, Triple Cooked Chips - £17

Cumbrian Best End of Lakeland Lamb,  
Slow Cooked Shoulder, Tenderstem, Pommies Anna - £25

Free Range Chicken Breast, New Potatoes and French Peas - £20

Tempura Haddock and Triple Cooked Chips  
Crushed Minted Peas, Tartare Sauce - £18

Chicken Caesar Salad with Parmesan, Soft Egg and Anchovies - £20

Garlic Pork Belly Buttered Mash, Savoy, Madeira Jus- £22

Charred Mackerel with Warm Potato Salad and Greens - £20

Scottish Salmon Fillet, New Potatoes, Brown Shrimp Butter Sauce - £23

Herb & Parmesan Gnocchi  
with Wild Mushrooms, Peas, Tenderstem, Spinach - £18

Shallot Tarte Tatin with Pan Fried Goats Cheese,  
Charred Tenderstem, Salsa Verde - £18

Broad Bean, Spinach and Watercress Risotto with Parmesan - £20

### CUMBRIAN STEAKS

Bavette - £17.50 Rump -£22 Ribeye - £29  
Chateaubriand (for 2 to share) - £70

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### SIDES AND SAUCES

- Garlic and Chive New Potatoes - £4.50  
Charred Tenderstem with Parmesan - £4.50  
Mixed Greens - £4.50 Buttered Mash - £4.50  
Triple Cooked Chips - £4.50 Buttered Spinach – £4.50  
Cauliflower Cheese - £4.50  
Peppercorn - £3.50 Bearnaise - £3.50  
Garlic and Chive Butter - £3.50  
Blue Cheese Hollandaise - £3.50

### DESSERTS

- Bramley Apple Crumble with Vanilla Ice Cream- £8  
Lemon Tart with Raspberry Sorbet - £8  
Dark Chocolate Mousse, Chantilly Cream, Raspberries - £8  
Gooseberry Fool with Italian Meringue and Shortbread- £8  
Vanilla Panna Cotta  
with Strawberries and Basil and Shortbread Crumb - £8  
Selection of Cheese with Fruit and Crackers - £12  
Ice Cream Selection - £3 Per Scoop  
Coffee - £3.25

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