

The Langstrath Country Inn, Lunchtime Menu – served from 12.00 - 2.00pm

Homemade soup served with a chunk of granary bread

Filled granary baguettes with salad leaves and beetroot and cabbage relish:-

Cheese and chutney

Ham and wholegrain mustard

(Hand carved from a home roasted joint)

Tuna Mayonnaise and cucumber

Oak Smoked Scottish salmon with
our own pickled cucumber

Hot bacon roll, with three thick rashers of dry cured back bacon

Cumberland sausage in a crusty white roll with red onion marmalade

Alf Bennet's hand potted local brown shrimps with granary toast and dressed leaves

Welsh rarebit with fruit chutney and dressed leaves

(Grilled mature white cheddar with local ale and wholegrain mustard on granary toast)

The Langstrath ploughmans, a selection of cheeses to include, Cumbrian Mature Cheddar, Golden Cross, Blacksticks Blue & a chorizo Scotch egg, our own pickles and fruit chutney, wholemeal baguette, apple & celery with dressed leaves & cherry tomatoes

Golden topped fish pie, a selection of white fish, king prawns, salmon & smoked haddock cooked in a white wine, lemon & parsley cream sauce. Topped with mash potato and mature cheddar cheese accompanied with seasonal vegetables

Fresh Griddled 6oz Sirloin Burger served in a sun-blush tomato ciabatta with chunky chips, dressed leaves and a spiced tomato relish

Sharing dish – Humous, green olives, and feta stuffed peppers and haricot a la grecque served with crusty bread (min 2 people)

(lunch menu prices from £4.35 to £10.50)

Apologies but we are only able to serve chips with the dishes they are accompanied with

On A3 or printed on back of menu

Puds and things

Sticky toffee pudding with vanilla ice cream – 4.75

Ice-cream (chocolate, vanilla or strawberry) – 3.95

Hot Drinks

Tea – 2.00 Fruit/herbal teas – 2.00

Coffee – 2.2 Espresso – 1.50

Milk (half pint) hot or cold – 1.25