

The Langstrath Country Inn

Sample Evening Menu

Sharing dish – Humous, green olives, feta stuffed bell peppers, marinated button mushrooms & crusty bread (v)

Soup of the day

Cumbrian cheese soufflé with a salad of leaves, pear & walnuts (v)

Smoked Borrowdale trout & avocado salad with lime, mint & dill dressing

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

Black pudding & Cumbrian pancetta salad, with a honey & mustard dressing

Slow cooked Rothwaite Herdwick with carrot & swede mash, hot pot potatoes, green beans and red wine gravy

Cumbrian sirloin steak with thick cut chips, dressed salad leaves and a choice of sauces:

- pepper, cream & brandy
- garlic & herb butter

Keskadale steak and ale pudding with spring greens & olive oil mash or thick cut chips

Salmon and smoked haddock fishcakes, dressed leaves, tartar sauce & thick cut chips

Fresh fish of the day – supplied by Neve at Fleetwood

Breast of corn fed chicken filled with spinach and sun blushed tomatoes, wrapped in dry cured Cumbrian ham on olive oil mash with seasonal greens and a fresh herb sauce

Bean, coriander & chilli cakes, balsamic dressed leaves, thick cut chips & a spiced tomato chutney (vv)

Lentil & sun blushed tomato vegetarian cottage pie topped with cheesy mash, seasonal greens & beetroot & cabbage relish (v)

• (v) – vegetarian (vv) - vegan

All our main courses come as complete meals, but if you would like extra vegetables please see below:

- Seasonal greens
 - Spiced roasted butternut squash
 - Dressed salad leaves with toasted pine nuts
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Vanilla crème brûlée

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

“Melt in the middle” chocolate pudding with vanilla ice cream – (15 minutes cooking time)

Trio of sorbet with lime syrup – mango, lemon and cassis

Ice cream with blackcurrant coulis – vanilla, strawberry or chocolate

English cheese plate – Old Applebian, Yorkshire Blue, Cornish Brie — Three cheeses, biscuits, celery & homemade chutney

NOTE:

- There is a minimum cover charge of 10.00 per person
- A 10% service charge will be applied to parties of 8 and over
- We accept most major credit cards, due to bank fees a 1.00 service charge will be made on transactions under 15.00