

The Langstrath Country Inn

Sunday Evening Menu

Soup of the day served with a chunk of granary bread

Chicken liver paté with Cumberland sauce & granary toast

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

Sharing dish – Hummus, green olives, feta stuffed bell peppers, beans with rosemary & garlic, served with crusty bread (v)

Cumberland sausage on olive oil mash with green beans and onion gravy

Keskadale steak & mushroom pudding with spring greens & olive oil mash

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

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

Smoked Borrowdale trout and avocado salad with lime, mint and dill dressing and buttered new potatoes

Vanilla crème brûlée

Homemade sticky toffee pudding with butterscotch sauce & vanilla ice cream

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

English Lakes ice cream with blackcurrant coulis - vanilla, strawberry or chocolate

English cheese plate – Three cheeses, biscuits, celery and homemade chutney

Old Applebian – A traditional Lancashire style cheese from pasteurised cow's milk

Cornish Brie – Handmade in Cornwall, a soft mould ripened cheese with a creamy texture from pasteurised cow's milk

Yorkshire Blue – A soft blue veined cow's milk cheese with a creamy mellow taste

Bar open 12.00 noon – 10.00pm

Lunch served 12.00 – 2.15pm – Soup, sandwiches, hot bacon / sausage rolls

Soup served all day

Dinner 6.00pm – 8.30pm

No reservations taken.