

Fantails Sunday Lunch Menu

Starters

Crispy Salt & Pepper Squid

With garlic & lemon mayonnaise, on a smoked bacon, sun blushed tomato & crouton salad.

Clay Pot of Button Mushrooms

Coated in a white wine & garlic cream. **V**

Local Butcher's Black Pudding

Presented with haggis bon bon's finished with a whole grain mustard hollandaise topped with crispy bacon.

G&T of the Day or Pint of Beer

Twice Baked Gruyere Cheese & Sesame Seed Soufflé

served with a chive cream finished with damson & apple chutney with crispy thins.

Chefs Homemade Soup of the Day

Sourced using fresh local ingredients

Boozy Chicken Liver Pate

Complimented with apple & apricot chutney & melba toast.

Main Courses

Traditional Roast Bistro Fillet of Beef

Homemade Yorkshire pudding & rich gravy.

Whole Braised Shoulder of Lamb

Rick Stein's famous Italian recipe for hearty slow roasted Peroni braised tender shoulder of lamb complimented with a port & cranberry glaze.

Local Butchers Steak Pie

Tender pieces of Cumbrian beef encased in short crust pastry served with seasonal vegetables, homemade gravy.

Fantails Tandoori Chicken Skewer

Fully loaded hanging skewer accompanied by lime coriander salsa, mango chutney & raita with skinny fries

Fillets of Sea Bass

Supplied by Bell's Fishmongers, presented with a white wine cream sauce.

Chicken Supreme

Stuffed with chorizo sausage & smoked cheddar glazed with a garden herb velouté.

Vegetarian Options Available

Desserts

Homemade Berry Pavlova

Finished with pomegranate seeds & a shortbread crumb.

Assiette of Chocolate

Chocolate torte, profiterole & white chocolate ice cream

Clay Pot Crumble

Apple & bramble compote in a rich sweet custard topped with crumble accompanied by crème vanilla ice cream.

Fantails Sticky Toffee Pudding

Coated with creamy butterscotch sauce

Cheese & Biscuit Platter

Farmhouse cheddar, Eden smokie brie & English stilton served with a variety of biscuits, Cumberland chutney & celery.

Liqueur Coffee

Made with the liqueur of your choice.

2 Courses £21:95 3 Courses £24:95 Per Person