

Fantails Sunday Supper Menu

Starters

Atlantic Prawn Pil Pil

Sauteed in olive oil, garlic & chillies accompanied by crusty bread.

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

10oz. Cumbrian Beef Sirloin Steak

Cooked to your liking, with fried mushrooms & beer battered onion rings

Local Butchers Steak Pie

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

Mediterranean Sea Bass

Presented with a white wine cream sauce.

Fantails Tandoori Chicken Skewer

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

Whole Braised Shoulder of Lamb

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

The Naked Sporran

Feather blade of beef topped with a slice of haggis napped with a whisky & whole grain mustard sauce.

Succulent 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 £22:95 3 Courses £25:95 Per Person