

Fantails Sunday Lunch Menu

Starters

Roasted Red Pepper

Stuffed with creamy goats cheese & red onion marmalade topped with breadcrumbs presented on blueberry & beetroot salad glazed with elderflower dressing.

Boozy chicken Liver Pate

Presented with Cumberland sauce, salad garnish & homemade crostini.

Prawn & Smoked Salmon Salad

Presented on a nest of leaves topped with marie rose sauce.

Orton Grange Button Mushrooms

Coated in a white wine & garlic cream topped with fresh parmesan.

Duo of Local Butchers Haggis & Black Pudding

Glazed with a wild mushroom & Drambuie cream sauce.

Chefs Homemade Soup of the Day

Sourced using fresh local ingredients.

Main Courses

Duo of Meat

Confit of duck & roasted belly pork presented on a red wine jus.

Traditional Roast Bistro Fillet of Beef

With Homemade Yorkshire pudding & Rich Gravy.

Fantails 'NEW' Hanging Skewer

Ask a member of staff for meat options
Presented with chips, Greek salad & homemade tzatziki.

Succulent Chicken Supreme

Stuffed with chorizo sausage coated with an onion, chilli, concasse tomato & tequila cream sauce

Whole Roast 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.

Mediterranean Sea Bass Fillets

Supplied by Bell's Fishmongers, presented with samphire grass & lemon parsley butter.

Local Butchers Steak Pie

Tender pieces of Cumbrian beef, encased in short crust pastry accompanied by homemade gravy.

Vegetarian Options Available

Desserts

Cheesecake of the Day

Ask a member of staff for today's choice.

Salted Caramel Profiteroles

Presented with butterscotch ice cream & chocolate brownie

Fantails Sticky Toffee Pudding

Coated with creamy butterscotch sauce

Caramel Apple Tart

Cornered by crème vanilla ice cream.

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.

3 Courses for £24:95 Per Head

