

EVENING MENU

Starters

- Homemade Soup of the Day (V) Chefs breads with Lakeland butter £3.95
Homemade Chicken Pate Cumberland sauce, oatcakes, Lakeland butter £4.95
Real “Scampi”, Beer battered Monkfish Tail Chunky chips, baked lemon, rough cut tartare sauce £7.95
Oven Baked Westmorland Rarebit on Crusty Loaf Cherry tomato salsa, homemade brown sauce £6.50
Garlic and Rosemary Studded Aged Brie (V) Crusty bread, redcurrant with orange jelly £7.50
Chorizo, Bean and Tomato Cassoulet Baked with parmesan crouete £6.50
Mature Cheddar and Jalapeno Croquette (V) Tomato “Rubens” chutney £5.95
Thai Red Curry Lentil Broth (V) Prawn crackers £6.50
Battered Homemade Black Pudding Minted pea puree, crisp pancetta shards and honey mustard sauce £6.50

Main Courses

- Fresh Beer Battered Haddock Chunky chips, tartare sauce, baked lemon wedge, minted pea puree £13.95
Slow Roasted Local Brisket Creamed potato, roasted root vegetables, red wine jus £14.95
Butter Roasted Monkfish Linguine, smoked salmon, prawns, mascarpone cream sauce £17.95
Trio of Local Lamb Chops Pan-fried, dauphinoise potatoes, French beans, mint gravy, redcurrant with orange jelly £15.95
Baked Chicken Breast Smokey chorizo, bean and tomato broth, with crushed mids, basil oil £13.95
Salmon Supreme Pan baked with dill, lemon and butter, new season potatoes, French beans and saffron cream £15.95
The “Dalesman” Fully Loaded Prime Steak Burger Toasted brioche bun, baby gem lettuce, dill gherkin, sliced vine tomato, back bacon, mature cheddar cheese, triple cooked chunky chips, mustard mayonnaise £14.95
Roasted Mediterranean Vegetables Rich tomato ragu, linguine, crumbled goats cheese, garlic croutons, dressed side salad £13.95
The Dalesman’s Short Crusted “Steak in Real Beer Pie” Encased cuts of ground and diced steak, chunks of Montgomery cheddar, with roasted root vegetables, rich pan gravy, choice of chunky chips or creamed potatoes £15.95
Creamy Pork Stroganoff Basmati and wild rice, crusty home-baked bread £13.95

From our Grill Section - Dalesman Angus Steaks

All our steaks are from our own breed of Angus cattle, “The Dalesman Angus”. Born, raised and grazed within our local community. We are proud of our collaboration with Birks Farm and take great pride in our locally raised meats. Our beef is reared to have a rich buttery flavour and texture. Dry aged for 35 days minimum, for maximum flavour and texture.

Cooked to your choosing, with olive baked vine tomato, butter basted mushroom, chunky real chips, dressed leaf.

9oz rump £17.95

8oz ribeye £21.95

8oz sirloin steak £20.95

6oz trimmed fillet steak £23.95

Alternatively, why not have it “Surf & Turf” £21.95

Your Choice of prime local steak cuts, either a 3oz of local fillet steak, or a 5oz Rump or 4oz sirloin, cooked to your preference, pan roasted monkfish tail, olive baked vine tomato, butter baked mushroom, triple cooked chips, dressed leaf salad, garlic butter.

Gammon Steak

12oz thick cut, home reared gammon steak, fried hens egg, chunky real chips, dressed leaf, olive baked vine tomato, butter basted mushrooms £16.95

Pizzas

- The Classic Margherita Pulled mozzarella, fresh basil, cherry tomato and basil oil £10.95
BBQ Chicken & Sweetcorn Smokey BBQ sauce, roasted local chicken, sweetcorn and shredded mozzarella £12.95
Air Dried Ham & Pineapple Prosciutto ham, fresh pineapple and shredded mozzarella £12.95
Pepperoni Passion Slices of pepperoni, salami Napoli, pulled mozzarella £13.95
Vegetarian Special Pizza (V) Mushroom, sundried tomato, peppers, onions, sweetcorn, pineapple, olives, pulled mozzarella £13.95
Garlic Bread with cheese (V) Topped with garlic butter and shredded mozzarella £7.50

Sides

- Jug of Gravy £1.50 Jug of Peppercorn sauce £2.95 Jug of Diane sauce £2.95
Selection of Green Vegetables £3.50 Sliced Bread & butter £1.50
Selection of Roasted Root Vegetables £3.50 Dressed Salad Bowl £3.50
Triple Cooked Chips £3.50 Bread & Oils to Share £4.50 Bowl of Belice Olives £3.95

THE DALESMAN



We strive to bring you the finest and carefully sourced local meats. We believe that great meat starts from birth and are proud to work with Farm and Fell to ensure that we provide the best possible quality to you. By keeping standards high and food miles low, we provide a great product to the customer and in turn keep the local economy moving.

You will find all our beef is sourced from locally reared native cattle sourced from Birks Farm, Sedbergh, including our own "Dalesman Angus", a breed with a distinctive marbling, tenderness and smooth flavour. Each breed has its own distinctive qualities that make them ideal for your dining pleasure. Angus steaks provide a perfect balance of succulence and marble, Brisket from the Shorthorn is renowned for its tenderness and flavourings.

We opt to use free range, local, Large Black and Berkshire Boar crosses for our pork, it has a minimal rich buttery fat and tender juicy meat. These are reared at Birks Farm and strictly fed on a diet of barley and beet. Specially bred and nurtured to our requirements.

We use only Rough Fell Lamb, raised in the Howgills. With its distinctive taste it was an obvious choice. Grass fed and naturally flavoursome and lean.

Should you have any questions or queries regarding any of our meat products please do not hesitate to ask any member of staff for further information.

If you have any queries regarding food allergens, please discuss with a member of our staff.