



AFTERNOON BITE MENU

Available 2.00pm—5.30pm Monday Saturday

DISHES TO BEGIN

- Basket of Highwayman Homemade Bread, Cumbrian Butter, Metcalfe's Rapeseed Oil, Treacle Vinegar, Black Pea Houmous £3.75
- Nigel's Free Range Rare Breed Chipolatas, Cumberland, Spiced & Black Pudding, Mustard Mayonnaise £3.75
- (V) Ascroft's Deep Fried Cauliflower Fritters, Curried Mayonnaise £3.75
- Soup of the Day, Homemade Bread, Cumbrian Butter £4.50

ELMWOOD PLATTERS

- Seafood dishes can be served on their own or as a platter £13.50
- Warm Morecambe Bay Shrimps, Blade Mace Butter, Warm Toasted Muffin £6.50
- Lancaster Smokehouse Beech & Juniper Smoked Salmon, Pickled Cucumber, Wholemeal Bread £5.85
- Smoked Mackerel Pate, Pickled Cucumber, Lemon, Warm Toast £4.50

MAIN COURSES AND SALADS

- (V) Cheese & Onion Pie, Leagram's Organic Tasty Lancashire, Onion, Tossed English Salad £10.75
- Fish Pie - North Sea Fish, Seawater Prawns, Leeks, Parsley, with Mash Potato, sprinkled with Mrs Kirkham's Lancashire Sauce £11.50
- Shredded Goosnargh Duck Leg Salad and Scratchings, Herbs, Watercress, Straw Carrots, Cucumber, Spring Onions, Radishes, Hawkhead Pickled Damson Dressing £9.50

SANDWICHES

Please see the Blackboard for today's Sandwiches,

SIDE ORDERS—£2.50

Battered Onion Rings, Real Chips cooked in Dripping, (V) Real Chips cooked in Sunflower Oil

PUDDINGS

House Sticky Toffee Pudding, Sticky Toffee Sauce, Sizergh Farm Whipped Cream £5.00

HOMEMADE ICE CREAM

Our Ice Cream is made using Organic Milk sourced from Gazegill. 2 Scoops £3.50 3 Scoops £5.00
Flavours - vanilla, Milk Chocolate, Lemon Curd, Strawberry Crumble, Watermelon & Mint Sorbet

LOCAL CHEESEBOARD

Wensleydale Blue, Sandhams Tasty Lancashire, Cumberland Oak Smoked, Served alongside a guest cheese from the region
Accompanied with Butter, Homemade Bread, Biscuits, Celery & Fig Chutney £6.50