## THREE SHIRES

## **Starters**

Homemade Soup of the day served with locally made bread		£5.60
Chestnut Sage Arancini with black garlic ketchup, parmesan tuille, and toasted hazelnuts	V	£7.75
Twice baked Three Cheese Souffle with warm crusty sourdough	V	£7.95
Gambas pil-pil. Prawns with chorizo and peri-peri sauce	df gf	£8.25
Deep Fried Calamari with a peppercorn aioli, rocket and a lemon wedge	gf	£8.25
<b>Smoked Duck Breast</b> in a pomegranate and juniper molasses served with ginger gel and pickled walnut, all topped with a quail's egg	df gf	£8.75

## Mains

### Meat

<b>Dexter Beef Fillet</b> served with ox cheek, fondant potato, caramelized shallot, broccoli, lovage and a rich beef jus	df	£27.00
Ullswater 35 Day Salt Aged Ribeye Steak served with portobello mushroom, cherry vine tomatoes, hand cut chips and rocket	gf¹ df	£22.50
Sauces: Peppercorn, Blue Cheese, Diane or Mushroom		£2.50
<b>Moroccan Spiced Lamb Rump</b> served with Biarritz potatoes, tomato, feta and olive salad and Greek yogurt	gf	£22.50
Seared breast of Pheasant stuffed with wild boar and damson on a celeriac and thyme puree and in a red wine and raspberry jus. Served with fondant potato and seasonal vegetables		£22.50
Chicken Caesar Salad with parmesan, lettuce, croutons, and Caesar dressing	$gf^1$	£14.50
Fish		
Pan Fried Halibut in a lemon butter with gnocchi, broccoli, oyster mushroom and samphire	df	£25.00
Beer Battered Haddock with hand cut chips, tartar sauce and mushy peas	$gf^1$	£14.50
Vegetarian and Vegan		
Harissa Roasted Butternut Pumpkin and Feta Salad with herb oil, salad greens, pomegranate and pistachios	v df	£14.50
Chestnut Mushroom Risotto served with truffle, tarragon and parmesan	v(e) df	£17.50
Burgers		
<b>Beef Burger</b> with cheddar cheese, streaky bacon, gem lettuce, tomato, red onion, tomato salsa, coleslaw, and fries		£14.90
Venison Burger with cheddar cheese, streaky bacon, gem lettuce, tomato, red onion, apple and damson relish, coleslaw, and fries		£14.90
Spiced Buttermilk Chicken Burger served with fries, Asian-slaw and garlic mayonnaise	$gf^1$	£14.90
<b>Vegan burger</b> with portobello mushroom, beetroot relish, rocket, vegan cheese, coleslaw, and fries	gf¹ v(e)	£14.50

gf – Gluten Free, df - Dairy Free, v(e) – Vegetarian (Vegan),  $gf^1$  – Gluten free option.

A discretionary service charge of 10% will be added to your bill.

Allergen information is available, please ask when ordering your meal. Unfortunately, we cannot guarantee against cross contamination for people with severe allergies.

# THREE SHIRES

## Sides

Seasonal Vegetables, House salad, Bread & butter	£3.50
Chips	£4.50
Children's	

Chicken goujons, salad & chips	£7.50	Fish goujons, chips & peas	£7.50
Sausage, mash and peas	£7.50	Burger of the day, chips & coleslaw	£7.50

## Desserts

#### Sticky Toffee Pudding (£8.20)

With vanilla ice cream and a toffee sauce

#### Apple and Rhubarb Crumble $(\pm 7.80)$

With vanilla custard, cream or vanilla ice cream

**Lemon Posset**<sup>gf</sup> (£7.50) Served with a lemon balm, raspberry gel and fresh raspberries

#### Ice Cream

(1 Scoop £2.40, 2 Scoops £4.10, 3 Scoops £5.80) Thunder & Lightening, crushed strawberry, vanilla, death by chocolate or mint choc chip

Cumbrian Cheese Board (£9.25)

Three local cheeses (Blengdale Blue, Black Bomber cheddar and Eden Smoky Brie)

#### served with celery, quince, biscuits, and grapes

gf – Gluten Free, df - Dairy Free, v(e) – Vegetarian (Vegan),  $gf^1$  – Gluten free option.

A discretionary service charge of 10% will be added to your bill.

Allergen information is available, please ask when ordering your meal. Unfortunately, we cannot guarantee against cross contamination for people with severe allergies.