



THREE SHIRES

— INN —

Evening menu

Starters

Homemade soup of the day, locally made bread	gf df v	£5.50
Twice baked Lancashire cheese souffle, locally made bread	v	£7.00
Duck spring roll, cucumber spaghetti, radish, hoisin and spring onion		£7.50
Homemade lamb & black pudding sausage roll, black garlic ketchup		£7.95
Pulled ham, pea and rosemary croquet, roasted garlic and saffron aioli watercress		£7.95
Duck and chili, venison and cranberry and pheasant, ginger and spring onion chipolatas and dips		£8.00

Mains

Burger of the day, smoked cheese, chips, onion ring & tomato salsa		£13.50
Beer battered haddock, chips, mint mushy peas, tartar sauce & lemon		£13.95
Slow cooked beef brisket, chestnut mushrooms, crispy bacon, cream potato and rich jus	gf	£16.00
Wild mushroom and spinach pappardelle, parmesan shavings, roquette and balsamic	v	£13.95
Cumbrian Lamb, dauphinoise potato, courgette, olives, sheep cheese & jus	gf	£18.95
Sweet potato, chickpea and spinach curry and basmati wild rice	df v ve	£13.95
10oz Sirloin steak, tomato & mushroom, watercress, onion ring & chips	df	£21.00
Steak sauce – peppercorn, blue cheese or mushroom & brandy		£1.50
Steak and ale pie, mash and seasonal vegetables		£14.00
Sides: Chips, House salad, Seasonal vegetable, Bread & butter		£3.25

Desserts

Homemade sticky toffee pudding, fudge sauce & gingerbread ice cream		£6.50
Apple and blackberry crumble, crème anglaise, and toasted marshmallow		£6.50
Baked Alaska, vanilla ice cream and marmalade sauce	gf	£7.00
Cumbrian cheese board, biscuit, quince & celery		£8.50
English Lakes ice cream:		
Strawberry milkshake, Madagascan vanilla,	1 scoop	£2.25
Crème caramel or Chocolate	2 scoops	£3.50
	3 scoops	£4.25

gf – Gluten Free, df - Dairy Free, v – Vegetarian, ve – Vegan

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