



THREE SHIRES

— INN —

Starters

Homemade soup of the day , served with toasted sourdough	<i>gf¹ df ve</i>	£6.80
Goats cheese and basil bon bon , served with artichoke puree and viola flowers	<i>gf v</i>	£8.50
Spiced roasted cauliflower served with an orange salad	<i>ve gf df</i>	£8.50
Smoked haddock, cod, garlic, and dill fishcake served with a lemon butter sauce	<i>gf</i>	£10.25
Smoked Cartmel duck breast , served with mixed salad and an orange and cumin puree.	<i>gf</i>	£8.95

Mains

Meat

8oz Ullswater dry aged sirloin steak served with smoked shallot rings, cherry vine tomatoes, wild mushrooms, salad, and chips.	<i>gf df</i>	£29.95
Sauces: Peppercorn, Blue Cheese, or Mushroom		£3.50
Apple and cider pork belly served with dauphinoise potatoes, smoked black pudding and seasonal vegetables with and applejack cream sauce	<i>gf</i>	£21.95
Burger of the Day with cheese, smoked streaky bacon, baby gem lettuce, beef tomato, sundried tomato and garlic chutney, homemade coleslaw, and fries.		£17.00
60z Cartmel venison haunch served with dauphinoise potatoes, seasonal vegetables, and red wine jus.	<i>gf</i>	£24.95
Roasted poussin served with a pancetta and sage risotto and honey roasted baby beetroots	<i>gf</i>	£22.95

Fish

Fish of the day served with sautéed potatoes, lemon and garlic butter sauce and seasonal vegetables	<i>gf</i>	£25.00
Battered Haddock with hand cut chips, tartare sauce and garden peas	<i>gf df</i>	£17.50

Vegan & Vegetarian

Roasted courgette, shallot and red pesto tagliatelle served with black olives and parmesan.	<i>v</i>	£17.95
Sweet potato chickpea and spinach curry served with wild basmati rice and mango chutney.	<i>ve gf df</i>	£17.50

gf – Gluten Free, df - Dairy Free, v – Vegetarian, ve - Vegan, gf¹ – 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.



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Sides

Seasonal Vegetables,	£4.20
House salad, Bread & butter	£3.90
Chips	£4.80

Children's

Chicken goujons, salad & fries	£8.90	Fish, fries & garden peas	£8.90
Sausage, fries, and garden peas	£8.90	Burger of the day, fries & coleslaw	£8.90

Desserts

Gluten free chocolate brownie served with berry compote and vanilla ice cream.	<i>gf</i>	£8.90
Cinnamon spiced apple crumble served with crème anglaise.		£8.90
Sticky toffee pudding served with vanilla ice cream		£8.90
Lemon meringue tart served with raspberry sorbet		£8.50
Vanilla rice pudding served with a mixed berry compote		£8.90
Ice Cream - Thunder and Lightning, Crushed Strawberry, Vanilla, Death by Chocolate or Mint Choc Chip	<i>gf</i>	1 Scoop £2.50 2 Scoop £4.70 3 Scoop £6.50
Three Cheese Board - Black dub blue, black bomber cheddar and Eden valley brie served with celery sticks, Westmorland chutney, biscuits, and grapes.	<i>gf¹</i>	£12.50

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