



Three Shires Inn



Menu

Starters

Locally **Smoked Salmon** served hot on mixed leaves with a horseradish cream sauce £5.95

Soup of the day with wholemeal roll £4.25

Tomato & Mozzarella Salad with basil pesto £4.95

Oven baked **Brie** with honey & thyme, served with chunks of rustic bread £5.75

Smoked breast of local **Duckling** served with an orange & sesame dressed leaves £6.25

Children's Meals £4.95

Cumberland Sausage & onion rings

Spiced 'Proper' Chicken Fillets

Breaded Haddock & Mushy Peas

Mini Beef in Ale Pie with flaky pastry crust

Meat Dishes

Marinated Rump of **Lakeland Lamb** with a garlic & herb mash and a rich port & redcurrant sauce £12.50

Roast Confit of **Duck Leg** with braised cabbage, baby onions and bacon lardons finished with a thyme jus
£11.50

A **Trio of Locally made Sausages**:- venison & cranberry, wild boar & apple and Cumberland with black pudding , served with a herb mash and a rich onion gravy £10.95

A **10oz Rib-Eye Steak** cooked to your liking and served with grilled vine tomato, garlic mushrooms and breaded onion rings £16.25

Beef & Ale Pie with a flaky pastry crust £10.25

A duo of local **Pheasant Breasts** resting on buttered leeks and wild mushrooms and finished with a rich Madeira cream sauce £13.25

Pork Loin Steak in a garlic, thyme & fennel marinade served with a sweet cider & grain mustard sauce £10.50

Pan fried **Lakeland Lamb's Liver** with Pancetta and thyme in a red wine sauce, served with wasabi mash £10.95

Fish and Vegetarian Dishes

Lightly grilled fillets of **Fresh Sea Bass** served on basil
Couscous & a chilled vine tomato sauce £15.95

Grilled fillet of **Lakeland Trout** with toasted almonds and a
hot lemon and herb butter dressing £11.50

Fresh **Tagliatelle** with Wild Mushrooms in a rich parmesan
cream and truffle sauce £12.95

A **Filo Tartlet** filled with a sun blush tomato fondue topped
with melting goat's cheese, mixed leaves and basil pesto
£11.95

*All main courses are served with fresh vegetables and either
new potatoes or chips.*

Our produce is all sourced from local suppliers: if you would like any
details of suppliers please enquire at the bar.

Desserts £5.75

Home made *Sticky Toffee Pudding*
with butterscotch sauce and banana ice cream

Lime & Ginger *Crème Brulée* with short bread

Rich and creamy home made *Rice Pudding*
topped with a dollop of jam

Belgium waffle with a summer berry compote
and vanilla ice cream

Chocolate & Nut Brownie

with white chocolate ice cream and milk chocolate sauce

English Lakes Ice Creams

3 scoops £ 4.25

Death by Chocolate
Blackcurrant and Cream

Double Jersey Vanilla
Thunder & Lightning

