

# TAVERN SUPPER MENU

served 5pm-9.30pm

## NIBBLES £4

NACHOS & SALSA with guacamole & sour cream  
GRASMERE SAUSAGES with whole grain mustard dip  
MIXED MARINATED OLIVES  
CHEESE & GARLIC DOUGHBALLS with aioli dip

## STARTERS £6

HOMEMADE SOUP OF THE DAY with rustic homemade breads and butter  
SMOKED SALMON with red onion, orange & beetroot salad  
BACON AND SAUSAGE SKEWER marinated in BBQ sauce, mixed leaves  
CUMBRIAN HAM HOCK TERRINE with real ale chutney and toasted rustic breads  
GOATS CHEESE, TOMATO & BASIL BRUSCHETTA mixed leaves

## SHARERS £6

HOMEMADE RUSTIC BREADS, olive oil balsamic, marinated olives & sun blushed tomatoes  
\*or\* OVEN BAKED ROASTED GARLIC & MOZZERALLA FLATBREAD with rocket leaves

## SHARERS £10

BOXED BAKED 'APPLEBY' CAMEMBERT with white grape jam & rustic breads  
\*or\* AIR DRIED CUMBRIAN HAM, CARTMEL SMOKED SALMON, GRASMERE SAUSAGES  
marinated olives and rustic homemade breads

## FROM THE GRILL £19

28 DAY AGED CUMBRIAN RIB EYE STEAK  
SERVED with confit of tomato, grilled mushroom, fried onions & homemade chunky chips

ADD a sauce either béarnaise, peppercorn or diane for £3

## CLASSICS £12.95

MARINATED LEMON, GARLIC & SAGE SPIT ROASTED CHICKEN with tomato confit, buttered mange tout, homemade chunky chips & garlic aioli dip  
REAL ALE BATTERED LINE CAUGHT COD with minted mushy peas, homemade chunky chips & tartare sauce  
STEAK & HESKET NEWMARKET ALE PIE, garden peas & homemade chunky chips  
CLASSIC CEASAR SALAD WITH CHARGRILLED CHICKEN, anchovies, croutons & parmesan  
CHICKEN & HAM PIE in a creamy parsley sauce, roasted pot vegetables, & mashed spuds  
GOAT'S CHEESE, WILD MUSHROOM, SPINACH & PINENUT PASTA with parmesan shavings  
SEARED LAMBS LIVER, mashed spuds, garden peas, crispy bacon & onion gravy  
HOMEMADE 100% SIRLOIN BEEF BURGER, with gherkin, mustard mayo, emmental cheese, tomato relish & homemade chunky chips  
MUSHROOM, LEEK, STILTON & CHESTNUT TART with grilled potato, olive & tomato salad  
SEARED SALMON IN LEMON & DILL ROCKSALT, sautéed pak choi, minted garden peas, sautéed new potatoes, roasted cherry tomatoes & lemon oil  
LAMB CASSEROLE with pickled red cabbage & roasted new potatoes in rosemary  
CHICKEN, CHORIZO, PEA & SUN BLUSHED TOMATO PASTA with parmesan shavings  
WHOLEFOOD SALAD red onion, broccoli florets, radish, grapes, mint, pine nuts strawberries, melon & quinoa dressed with lime yoghurt dressing

**SIDES £3.50**

HOMEMADE CHUNKY CHIPS  
SWEET POTATO FRIES WITH AIOLI DIP  
SEASONAL GREEN VEGETABLES  
MIXED GARDEN SALAD

**SWEETS £6**

CLASSIC CUMBRIAN STICKY TOFFEE PUDDING with caramel sauce & vanilla ice cream  
APPLE & BLACKBERRY CRUMBLE with vanilla pod custard  
ZESTY LEMON TART with crème fraiche  
WARM CHOCOLATE BROWNIE with death by chocolate ice cream & warm chocolate sauce  
WILD BERRY ETON MESS  
A SELECTION OF "English Lakes" ICE CREAMS

**CLASSIC CUMBRIAN CHEESE BOARD £8**

Served with apple, real ale chutney, celery, grapes & water biscuits

**COFFEE & TEAS**

Americano	£3.10
Espresso (single/double)	£2.50/ £3.00
Cappuccino	£3.25
Latte	£3.25
Mocha	£3.25
Hot Chocolate	£4.10
Tea – English breakfast, Earl Grey, Fruit Infusion, Green, Mint	£3.00

**WINES BY THE GLASS**

<b>White</b>	<b>175ml</b>	<b>250ml</b>
Il Carretto IGT Bianco, Italy	£4.60	£6.65
Panul, Sauvignon Blanc, Chile	£5.00	£7.00
Pinot Grigio, Montevento, IGT, Italy	£5.00	£7.00
<b>Red</b>		
Il Carretto, IGT Rosso, Italy	£4.95	£6.85
Panul, Merlot, Chile	£5.35	£7.25
El Campesino, Cabernet Sauvignon, Chile	£5.50	£7.50
<b>Rose</b>		
La Brouette Rose, France	£4.80	£6.80
Pinot Grigio Blush, Italy	£4.60	£6.40

**Please ask your server for advice if you have any dietary or allergy concerns  
Service is at your discretion**

**BEST WESTERN PLUS CASTLE INN HOTEL, BASSENTHWAITE, ENGLAND  
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