



BREAKFAST SERVED 9AM-11AM

Full English £10-95

Higginson's pork Sausage, Bacon, fried egg, mushrooms, cherry tomatoes, Heinz baked beans, Lancashire black pudding and toast.

Big Breakfast £14-50*

A larger version of the Full English.

Veggie breakfast £10-95

Halloumi, spinach, egg, mushrooms, cherry tomatoes and toast.

Scrambled Egg on Toast GF £9-95

Topped with flakes of Hot Smoked Salmon.

Omelette GF DF V £9-95

Choose 2 from; Cheddar Cheese, Bacon, Mushrooms, Cherry Tomatoes or Hot Smoked Salmon.

Granola sundae £6-75

Granola layered with plain yoghurt and berry compote.

Children's American Style Pancakes £6-95

Topped with Nutella and banana.

The Breakfast Platter £30**

Sausages, bacon, fried eggs, mushrooms, tomatoes, Heinz baked beans, Lancashire Black Pudding and pancakes topped with Nutella.

Enough for 2 adults and 2 children to share.

*Big Breakfast - £3 supplement for residents.

**Breakfast Platter - £10 supplement per room for residents.

Please inform staff of any dietary requirements before ordering and we will be happy to advise you. Please be aware that whilst we take care to cater for your dietary requirements, we cannot completely eliminate the risk of cross contamination due to the extensive amount of ingredients used within our menu. Highlighted dishes can be adapted to suit the following allergens but staff must be made aware; **GF-gluten free, DF-dairy free, V-vegetarian and Ve-vegan.** Furthermore, please be aware that whilst some dishes are made with vegetarian/vegan ingredients, preparation and cooking methods may not be strictly vegetarian or vegan. Fried foods are at increased risk.

FIXED PRICE LUNCH MENU

A LIGHTER LUNCH TIME OPTION SERVED
MONDAY TO FRIDAY 12-3PM.

1 COURSE FROM £10-95 • 2 COURSES FROM £14-95
3 COURSES FROM £17-50

STARTERS

Black pudding fritter with sea salt and English mustard

Spiced mango prawn cocktail upon rocket leaves & brown bread and butter GF

Fresh beer battered haddock goujon upon lettuce with tartare sauce GF DF

Starter of the day- servers will advise you of today's special and of any supplements that may apply

DESSERTS

Homemade warm fruit crumble with Brucciani vanilla ice-cream, English double cream or vanilla custard.

Rich chocolate brownie ice-cream sundae- brownie pieces layered with chocolate sauce and Brucciani vanilla ice-cream and English whipped cream.

Cartmel sticky ginger pudding (£1 supplement) with Brucciani vanilla ice-cream, English double cream or vanilla custard.

Dessert of the day- Servers will advise you of today's special and of any supplements that may apply.

MAIN COURSES

Fish and Chips GF DF

Fresh fish fillet in crisp beer batter cooked traditionally in beef dripping with twice cooked chips and mushy peas. (Haddock or cod dependent on daily fish market availability.)

Cartmel Valley Game Cumberland sausage

Served upon mashed potatoes with a rich Cumberland jus and crispy fried onions.

Loaded Mac 'n' Cheese

Creamy cheesy pasta loaded with a choice of; halloumi, crispy fried onions or shredded ham. Extra toppings £2 each

Special Main Dish of the Day

Servers will advise you of today's special and of any supplements that may apply

Chef's Speciality

Higginson's prime beef fillet GF DF
4oz fillet cooked medium upon garlic sauté potatoes with mushrooms and cherry tomatoes. Finished with crispy fried onions, a drizzle of peppercorn sauce and green beans. £8 supplement