

Lewis's Bistro Menu

Please inform the staff of any allergies (gf gluten free, gfr on request, v - vegetarian, Vegan as stated)

Please note that all dishes are freshly prepared to order and at busy times there can be some delay

Starters

FRENCH ONION SOUP & CHEESE CROUTON £9 (gfr)

made with red wine & beef stock

PAN FRIED SCALLOPS £13 (gf)

with tandoori spiced brown butter, seasoned pork crackling & samphire grass

BURY BLACK PUDDING £9

With crispy pancetta, a poached egg topped with pork crackling

WOK FRIED SALT & PEPPER KING PRAWNS £12.00 (gfr no bun)

With oriental salad, sweet chilli sauce & a bao bun

OR

Fried Tofu salt & pepper strips, with oriental salad, sweet chilli sauce & bao bun (Vegan) £10.00

MACARONI CHEESE £9 (V)

With four cheeses, stilton, cheddar, mozzarella & topped with pecorino & crusty bread

CREAMY GARLIC MUSHROOMS £9.50 (V/gfr)

Topped with grilled cheddar, mozzarella & pecorino served with crusty bread

GARLIC BREAD (vegan on request) £6, + cheese £1.00 (v)

MIXED OLIVES, balsamic, olive oil & bread £5.50 (Vegan).

MIXED BREAD BASKET with oil & balsamic vinegar £4.00 (Vegan)

Junior Menu

Beans on toast £6.00 (vegan)

Chicken nugget, chips & beans £8.50

Macaroni cheese & garlic bread £8.50 (v)

Cheesy omlette & chips £8.50 (v)

Scampi chips £8.50

Main Courses all served with vegetables (Except steak dish)

CUMBRIAN 6 oz 30 DAY MATURED FILLET STEAK £28 (gf no onion rings)

served with home made chips, mushroom, onion rings, vine tomato & dressed salad

Add a red wine jus or au poivre sauce (peppercorn) £2.95

SURF & TURF 6 oz FILLET STEAK WITH WHITBY WHOLE TAIL SCAMPI £33

served with home made chips, mushroom, onion rings, vine tomato & dressed salad

Add a red wine jus or au poivre sauce (peppercorn) £2.95

CUMBRIAN CHICKEN SUPREME £23 (gfr)

Large free range chicken supreme breast oven roasted, with pan fried gnocchi, with a creamy mushroom, Madeira & tarragon sauce

8 HOUR SLOW ROASTED CUMBRIAN PORK BELLY £24 (gf)

On a bed of cabbage & bacon, creamy mash potatoes, crispy crackling & pork and sage gravy

HERB CRUSTED OVEN ROASTED GRASMERE LAMB RACK £27 (gfr)

Served pink with a large turned oven roast potato, a red wine jus & mint oil

LARGE SEA BASS FILLET £24(gf)

With pan fried gnocchi, an olive oil, baby tomato, vermouth, caper & herb dressing, & samphire

LARGE SEA BASS FILLET IN TANDOORI BUTTER £24(gf)

With buttery new potatoes cooked in a tandoori spice brown butter, then topped with samphire grass

PAN FRIED COD LOIN £24 (gfr - no gnocchi)

Pan fried with chorizo, gnocchi served with a mixed bean tomato stew

MACARONI CHEESE £19 (V)

Four cheeses, stilton, cheddar, mozzarella topped with pecorino, served with a side of garlic bread

WOK FRIED TOFU SALT & PEPPER STRIPS £19 (Vegan)

With sweet chilli sauce & oriental salad, homemade chips, & two bao buns

MIXED BEAN & VEGAN CHORIZO TOMATO STEW £19 (Vegan/gfr)

Served with new potatoes & crusty bread

Sides £5.00

Salad bowl - Mixed veg bowl - salt & pepper chips. - Mash - buttery new potatoes -

Bowl of chips - 6 onion rings

Homemade Desserts

All cake desserts made by Amanda

STICKY TOFFEE PUDDING, CREAM OR ICE CREAM £9 (gfr)

ECCLES CAKE WITH TREACLE SAUCE & ICE CREAM £9

CHEESE CAKE & ICE CREAM £9(gf)

BAKEWELL TART & ICE CREAM £9

LAKES ICE CREAM or SORBET 3 scoops £8 (gf/v, sorbet vegan)

Flavours - Vanilla, rum and raisin, chocolate, raspberry ripple,
thunder & lightning (caramel, honey Combe, vanilla ice cream)

AFFOGATO £9 (v) Ice cream, a choice of shot & espresso coffee served with amaretti biscuit

Lewis's Cheese Board

All our cheeses are supplied by "The Cheese Larder" based in Kendal,

CROOK BLUE - Dewlay Creamery - Garstang

A cows milk pasteurised cheese a fantastic pale orange coloured cheese creamy with a great blue kick. This cheese is aged for 3 wks longer than normal.

CROFTON - Thornby Moor dairy - Carlisle

Cows and goats milk (Unpasteurised) mixture its a slightly chalky soft cheese, with a salt rub rind and is very creamy and rich

Creamery Gastang

Made from cows milk (pasteurised) a clothbound tasty Lancashire cheese, this matured for 12 months.

CHERRY SMOKED CHEDDAR - Spinning field Farm

Pasteurised cow's milk strong cheddar with great texture and smooth finish. Once the cheese is matured it is sent to a smoke house and its smoked over Cherry wood chipping to give it a sweet smokey flavour.

EDEN VALLEY BRIE - Appleby Creamery

Pasteurised cow's milk cheese fills the mouth with intensity and the luxurious creamy texture that really grabs at you taste buds, its rich, buttery with little lactic notes

Three Cheese Board £11

Four Cheese Board £13

Five Cheese Board £15 (serves two easily)