



# Crooklands

– THE RESTAURANT –

12pm-2pm and 5.30pm-8.30pm

## Starters

Garlic ciabatta bread (v)	£5.50	Cheesy garlic ciabatta (v)	£6.00
Soup of the day With a crusty roll	£6.50	Vegetable pakora (ve) with a tomato and mint dip	£8.00
Aromatic duck pancakes With julienne cucumber, spring onion & hoi sin sauce	£9.00	Garlic mushrooms (v) Tossed mushrooms & garlic drizzled with hollandaise sauce, served on a garlic ciabatta	£8.50
Cartmel Valley smoked salmon & prawns (g) With pea shoots, avocado puree, dill pickled cucumber & brown bread & butter	£9.00	Homemade duck & Armagnac pate (g) with toasted granary bread & chili jam	£8.75
Morecambe Bay potted shrimps (g) Served on toasted sourdough	£8.75		

## Mains

12oz* gammon steak (g) With free range egg, tomato, and pineapple fritter served with chunky chips, salad & coleslaw	£15.00	28-day matured sirloin (g) 10oz* sirloin with a cherry tomato & mushroom skewer. Served with chunky chips and salad	£25.00
Lamb Henry Slow roasted Cumbrian lamb on a bed of pea and mint mash with veg and minted gravy	£20.00	Halloumi and pepper skewer (g)(v) Served with a sweet chili dip, fries, and salad	£14.00
Sweet potato and chickpea curry (ve)(g) Served with pilau rice, popadom naan and mango chutney	£14.00	Cumin butternut squash and lentil wellington (ve) served with new potatoes and salad	£14.00
Beer battered haddock (g) With chunky chips, mushy peas and tartar sauce	£15.00	Whitby scampi with chunky chips, garden peas and tartar sauce	£15.00
Pan fried fillet of cod loin (g) Served on crushed new potatoes with a prawn and chorizo croquette, drizzled with a tarragon cream reduction, topped with buttered spinach	£17.00	Trio of Cumberland sausage Creamed mash, vegetables and caramelized onion gravy	£14.00
Duo of Chef's roasts (g) Served with all the trimmings	£14.00	Crooklands steak and ale pie Slowly braised in Crooklands ale, topped with short crust pastry, chunky chips, and mushy peas	£15.00
Chef's roast of the day (g) Served with all the trimmings	£13.75	Beer battered chicken strips (g) with a sweet chili dip, salad, and fries	£14.00
Sweet and sour chicken Homemade sauce with beer battered chicken and seasonal vegetables, served with rice	£15.00	Sourdough pizza of the week	£14.00



# Crooklands

– THE RESTAURANT –

12pm-2pm and 5.30pm-8.30pm

## Gourmet Burgers (all served with fries)

<b>Spicy bean burger (ve)(g)</b>	<b>£14.00</b>	<b>Hawaiian chicken ciabatta (g)</b>	<b>£15.00</b>
In a crusty roll, sprinkled with fresh homemade salsa and vegan mayo		Topped with bacon, pineapple, BBQ sauce, Lancashire cheese, rocket, tomato, and mayo	
<b>Homemade steak burger</b>	<b>£15.00</b>		
In a brioche bun with smoked bacon, onions, Cheddar, baby gem lettuce, tomato, and mayo			

## Salads (all prepared with the best seasonal produce and a crusty roll)

<b>Cajun chicken (g)</b>	<b>£14.00</b>	<b>Prawn and smoked salmon (g)</b>	<b>£15.00</b>
Chicken breast marinated in Cajun seasoning with mango chutney		Cartmel valley smoked salmon and prawns with Marie Rose sauce	
<b>Beer battered halloumi (g)</b>	<b>£14.00</b>		
Authentic halloumi made in Cyprus; beer battered in our own local ale with sweet chili sauce			

## Smaller Portions

<b>Roast of the day (g)</b>	<b>£11.00</b>	<b>Fish and Chips (g)</b>	<b>£11.00</b>
With all the trimmings		with mushy peas	
<b>Small chicken fillets</b>	<b>£11.00</b>	<b>5oz* gammon steak (g)</b>	<b>£11.00</b>
With chips and peas		with egg, pineapple fritter, chips, and peas	

## Sides

<b>Onion rings</b>	<b>£4.50</b>	<b>Bread Roll</b>	<b>£1.50</b>
<b>Fries or chunky chips</b>	<b>£4.50</b>	<b>Floured bap</b>	<b>£2.00</b>
<b>Side salad</b>	<b>£3.50</b>	<b>Cheesy chips</b>	<b>£6.00</b>
<b>Portion of fresh vegetables</b>	<b>£3.50</b>	<b>Coleslaw</b>	<b>£2.50</b>

## Sauces

<b>Pepper</b>	<b>£3.25</b>	<b>Garstang blue</b>	<b>£3.25</b>
<b>Garlic &amp; prawn butter</b>	<b>£3.25</b>		

All our food is home cooked to order so please allow for cooking time

Allergies: please advise a team member on ordering if you have any allergies or dietary requirements

Key: \* - approximate weight  
(v) - vegetarian  
(g) - can be made gluten free  
(ve) - can be made vegan  
please ask when ordering