



Crooklands

– THE RESTAURANT –

12pm-2pm and 5.30pm-8.30pm

Starters

Garlic ciabatta bread (v)	£6.00	Cheesy garlic ciabatta (v)	£6.50
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	£9.25	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	£9.50	Homemade duck & Armagnac pate (g) with toasted granary bread & chili jam	£9.00
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	£16.00	28-day matured sirloin (g) 10oz* sirloin with a cherry tomato & mushroom skewer. Served with chunky chips and salad	£27.50
Lamb Henry Slow roasted Cumbrian lamb on a bed of pea and mint mash with veg and minted gravy	£21.00	Halloumi and pepper skewer (g)(v) Served with a sweet chili dip, fries, and salad	£15.00
Sweet potato and chickpea curry (ve)(g) Served with pilau rice, popadom naan and mango chutney	£15.00	Cumin butternut squash and lentil wellington (ve) served with new potatoes and salad	£14.50
Beer battered haddock (g) With chunky chips, mushy peas and tartar sauce	£16.00	Whitby scampi with chunky chips, garden peas and tartar sauce	£15.50
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	£18.50	Trio of Cumberland sausage Creamed mash, vegetables and caramelized onion gravy	£15.00
Duo of Chef's roasts (g) Served with all the trimmings	£15.00	Crooklands steak, ale & mushroom pie Slowly braised in Crooklands ale, topped with short crust pastry, chunky chips, and mushy peas	£15.50
Chef's roast of the day (g) Served with all the trimmings	£14.50	Beer battered chicken strips (g) with a sweet chili dip, salad, and fries	£15.00
Sweet and sour chicken Homemade sauce with beer battered chicken and seasonal vegetables, served with rice	£15.50	Sourdough pizza of the week	£14.50



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Gourmet Burgers (all served with fries)

Spicy bean burger (ve)(g)	£15.00	Hawaiian chicken ciabatta (g)	£15.50
In a crusty roll, sprinkled with fresh homemade salsa and vegan mayo		Topped with bacon, pineapple, BBQ sauce, Lancashire cheese, rocket, tomato, and mayo	
Homemade steak burger	£15.50		
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)

Cajun chicken (g)	£14.00	Prawn and smoked salmon (g)	£16.00
Chicken breast marinated in Cajun seasoning with mango chutney		Cartmel valley smoked salmon and prawns with Marie Rose sauce	
Beer battered halloumi (g)	£14.00		
Authentic halloumi made in Cyprus; beer battered in our own local ale with sweet chili sauce			

Smaller Portions

Roast of the day (g)	£12.00	Fish and Chips (g)	£12.00
With all the trimmings		with mushy peas	
Small chicken fillets	£12.00	5oz* gammon steak (g)	£12.00
With chips and peas		with egg, pineapple fritter, chips, and peas	

Sides

Onion rings	£4.50	Bread Roll	£1.50
Fries or chunky chips	£4.50	Floured bap	£2.00
Side salad	£3.50	Cheesy chips	£6.00
Portion of fresh vegetables	£3.50	Coleslaw	£2.50
Yorkshire pudding	£1.25	Extra egg	£1.00

Sauces

Pepper	£3.25	Garstang blue	£3.25
Garlic & prawn butter	£3.25		

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