

Starters

Garlic Ciabatta Bread V	£7.50
Cheesy Garlic Ciabatta V VE	£8.20
Soup of the Day	£8.20
With a crusty tin loaf	
Vegan Buffalo Wings VE	£9.50
With salad, chilli sauce and vegan garlic mayo	
Aromatic Duck Pancakes	£11.00
With julienne cucumber, spring onion & hoi sin sauce	
Cartmel Valley Smoked Salmon & Prawns GFO	£11.00
With pea shoots, avocado puree, dill pickled cucumber & brown bread & butter	
Morecambe Bay Potted Shrimps GFO	£11.00
Served on toasted muffin	
Tomato & Mozzarella Salad V	£10.00
With pesto and fresh basil	
Garlic Mushrooms V	£9.50
Tossed mushrooms & garlic drizzled with hollandaise sauce, served on a garlic ciabatta	
Homemade Duck & Pink Peppercorn Pate GFO	£10.00
With toasted sourdough and damson chutney	

Salads

Cajun Chicken GFO	£17.00
Chicken breast marinated in Cajun seasoning with mango chutney	
Beer Battered Halloumi V GFO	£17.00
Authentic halloumi made in Cyprus; beer battered in our own local ale with sweet chilli sauce	
Prawn & Smoked Salmon GFO	£19.50
Cartmel valley smoked salmon and prawns with Marie Rose sauce	

Gourmet Burgers

All served with fries

Vegan Quarter Pounder VE GFO	£18.00
Plant based beef style burger with applewood cheese, tomato, lettuce, onions, mayonnaise served on a potato bun	
Chargrilled Cajun Chicken & Pineapple Burger GFO	£18.00
In a ciabatta with rocket, mango and fresh salsa	
Homemade Steak Burger	£18.00
In a brioche bun with smoked bacon, onions, Cheddar, baby gem lettuce, tomato, and mayo	

Mains

12oz* Gammon Steak GFO	£19.00
With free range egg, tomato, and pineapple fritter served with chunky chips, salad & coleslaw	
Lamb Henry	£25.50
Slow roasted Cumbrian lamb on a bed of pea and mint mash with veg and minted gravy	
Sweet Potato & Chickpea Curry VE GFO	£18.00
Served with pilau rice, popadom naan and mango chutney	
Beer Battered Haddock GFO	£19.00
With chunky chips, mushy peas and tartare sauce	
Pan Fried Fillet of Cod Loin GFO	£24.00
Served on crushed new potatoes with a prawn and chorizo croquette, drizzled with a tarragon cream reduction, topped with buttered spinach	
Duo of Chef's Roasts GFO	£19.00
Served with all the trimmings	
Chef's Roast of the Day GFO	£18.00
Served with all the trimmings	
Sweet & Sour Chicken	£18.50
Homemade sauce with beer battered chicken and seasonal vegetables, served with rice	
28-day Matured Sirloin GFO	£33.50
10oz* sirloin with a cherry tomato & mushroom skewer, served with chunky chips and salad	
Halloumi & Pepper Skewer V GFO	£18.00
Served with a sweet chilli dip, fries, and salad	
Cumin Butternut Squash & Lentil Wellington VE	£18.00
Served with new potatoes and salad	
Whitby Scampi	£18.00
With chunky chips, garden peas and tartare sauce	
Trio of Cumberland Sausage	£18.00
Creamed mash, vegetables and caramelized onion gravy	
Crooklands Steak, Ale & Mushroom Pie	£18.00
Slowly braised in Crooklands ale, topped with short crust pastry, chunky chips, and mushy peas	
Beer Battered Chicken Strips GFO	£18.00
With a sweet chilli dip, salad, and fries	
Sourdough Pizza of the Week VE	£17.00

Smaller Portions

Roast of the Day GFO	£14.50
With all the trimmings	
Beer Battered Chicken Strips GFO	£14.50
With chips and peas	
Beer Battered Haddock GFO	£14.50
With chunky chips, mushy peas and tartare sauce	
5oz* Gammon Steak GFO	£14.50
With egg, pineapple fritter, chunky chips, and peas	
Whitby Scampi	£14.50
With chunky chips, garden peas and tartare sauce	
Garlic Mushrooms V	£14.50
Tossed mushrooms & garlic drizzled with hollandaise sauce, served on a garlic ciabatta	

Sides

Onion Rings	£5.50
Fries or Chunky Chips	£5.50
Side Salad	£4.00
Portion of Fresh Vegetables	£4.00
Yorkshire Pudding	£1.50
Bread Roll	£2.00
Floured Bap	£2.40
Cheesy Chips	£6.80
Coleslaw	£2.75
Extra Egg	£1.25

Sauces

Pepper	£3.50
Garlic & Prawn Butter	£3.50
Garstang Blue	£3.50

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.

*	approximate weight
GFO	Gluten Free Option available
V	Vegetarian
VE	Can be made vegan



Crooklands
— THE RESTAURANT —

Sandwiches

Cold sandwiches are served 12pm-5:15pm
Hot rustic rolls are served 12pm-2pm

COLD SANDWICHES

Served on white, granary or gluten free bread with salad garnish and crisps

Ham & Piccalilli	£9.50
Tuna Mayonnaise & Cucumber	£9.50
Lancashire Cheese & Damson Chutney V	£9.50
Turkey with Trimmings GFO	£9.75
Beef & Horseradish GFO	£9.75
Prawn & Marie Rose	£11.50

Why not add a Bowl of Soup for £4.00

HOT RUSTIC ROLLS

Served on a white roll with salad garnish and fries

Roast Beef with Gravy GFO	£14.50
Turkey served with Gravy & all the Trimmings GFO	£14.50
Cumberland Sausage & Caramelized Onions.....	£14.50
Cajun Chicken with Mango Chutney GFO	£14.50
Grilled Halloumi & Pepper with Chilli Jam V GFO	£14.50
Beer Battered Fillet of Haddock with Tartare Sauce	£14.50

HOME
COOKED
WITH CARE

Children

1 Course	£9.00
2 Courses	£11.00
3 Courses	£13.00

Available up to 12 years old

STARTERS

Home Made Soup

Please ask for today's special

Fruit Juice

Choose from Apple or Orange

Cheesy Garlic Bread

Garlic ciabatta topped with cheese

MAINS

Margherita Pizza

Scampi

Battered Chicken Strips GFO

Sausages

All the above served with any two of the following: chips, mash, beans or peas

Chef's Roast GFO

Choose from Beef or Turkey, served with all the trimmings

Cheese & Tomato Pasta

Served with garlic bread

DESSERTS

Ice-Cream

1 scoop of vanilla, chocolate, or strawberry

Strawberries & Grapes

Chocolate Brownie

Served with vanilla ice cream

FOOD | 