

Evening Menu

Cumbria is renowned for producing some of the finest foods in the United Kingdom and at the heart of Sawrey House Hotel is a passion for serving it. We aim to source the majority of our ingredients locally, so we are able to serve you the true taste of Cumbria on a plate. Sit back, relax and let us take you on a journey...

Starters

Soup of the Day <i>(GF Variation available)</i> <i>Served with crust bread and butter</i>	£7
Garlic Mushroom <i>Served on toasted wholemeal bloomer</i>	£7
Chicken Liver Parfait <i>With Melba toast and salad garnish</i>	£7
Moules Mariniere <i>(GF Variation available)</i> <i>Served with crusty bread</i>	£8
Steak Salad <i>(GF)</i> <i>Served on a bed of house salad</i>	£8

Mains

Sawrey House Fish & Chips <i>Traditional fish and chips with our own delicious batter, with tripled cooked chips, garden peas and homemade tartar sauce</i>	£15
Beef Steak & Mushroom Stroganoff <i>Served with Bulgur wheat and garlic bread</i>	£16
Ballotine of Chicken Breast with Lemon & Sage Stuffing <i>Served with sautéed new potatoes, seasonal vegetables, Béarnaise sauce and parsnip crisp</i>	£16
Pan-Fried Lamb Rump <i>(GF)</i> <i>With truffle mashed potato, seasonal vegetables and rosemary & redcurrant sauce</i> (£2.00 supplement for DBB guests)	£22
Moules Mariniere <i>Served with French fries and crusty bread</i>	£18

From the Grill...

All our steaks are served with triple cooked chips, roasted tomato, field mushroom and dressed rocket.

8oz Rump Steak - £23
(£3.00 supplement for DBB guests)
(GF)

8oz Sirloin Steak - £24
(£3.50 supplement for DBB guests)
(GF)

Delicious Steak Sauces

£2.25

Peppercorn
Blue Cheese
Diane
Béarnaise



Why not try your steak with our delicious
Lakes Distillery 'The One' Whisky Glaze
£3.00

Vegan Selection...

Mushroom Stroganoff <i>Served with Bulgur Wheat and Garlic Bread</i>	£12
Sweet Potato, Leek and Lentil Dhal (GF) <i>Served with an Onion Bhaji</i>	£12

Sides - Side orders chargeable for guests on DBB Packages

Seasonal Vegetables	£3	Onion Rings	£3
Dressed Salad	£3	Garlic Bread	£3

Desserts

Tarte Au Citren <i>Served with Chantilly cream</i>	£6
Crème Brûlée (GF variation available) <i>With shortbread biscuit</i>	£6
Strawberry Cheesecake (GF)	£6
Sticky Toffee Pudding <i>Served with butterscotch sauce and vanilla ice cream</i>	£6
Belgium Chocolate Truffle	£7
Profiteroles <i>Served with chocolate sauce</i>	£6
Cheeseboard of Local Delights (£2.00 supplement for guests on DBB package)	£8
Ice Cream Selection (VG/GF) <i>3 scoops from our range</i>	£6

Food Allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.