

# Honest Lawyer

## DINNER MENU

### STARTERS

<b>Aubergine Stacks (V, VE)</b> .....	£5.50
Aubergine and tomato stacks marinated in garlic, dill, and tahini dressing, served with olives and salad	
<b>Caprese Salad</b> .....	£6.00
Buffalo Mozzarella with vine tomatoes, avocado and basil	
<b>Garlic Mushrooms</b> .....	£6.00
with home made bread and butter	
<b>Goat Cheese Soufflé</b> .....	£7.50
Served with Parmesan cheese sauce and bread	
<b>Pork Cheek</b> .....	£7.50
Braised pork cheek, haggis, swede puree and mashed potato served with jus	
<b>Wood Pigeon</b> .....	£7.50
Clove and cinnamon flavored wood pigeon supreme with streaky bacon, a creamy savoy cabbage tartlet and red wine jus	
<b>Braised Beef Tortellini</b> .....	£8.50
Hand made braised beef tortellini served with bacon, savoy cabbage and jus	
<b>Smoked Haddock Scotch Egg</b> .....	£8.50
Served with asparagus and curried Mayonnaise.	
<b>Tian Of Crab</b> .....	£10.00
Sesame tuille, peas, avocado and pink grapefruit	

### MAIN COURSES

<b>Puy lentil Rissole (VE)</b> .....	£12.50
Garlic and cumin flavored puy lentil rissole, served with crushed new potatoes, greens and a tomato sauce.	
<b>Baklava (V)</b> .....	£13.50
Feta, dates and almonds layered in filo pastry, served with tomato sauce, new potatoes and vegetables.	

**Lamb Shank**.....£16.50  
Braised lamb shank, served with mashed potatoes, vegetables and jus.

**Porterhouse Pork Chop**.....£19.50  
Grilled and served with chips, salad and a sauce of your choice.

### Fish of the Day

Please ask for today's Specials and prices

**Bistro Rump Steak (GF)**.....£19.50  
A special cut of the inner muscle of the rump - very tender and not fatty - served with hand cut chips and café de Paris butter salad.

**Tasting of Himalayan Salt Aged Lakeland Beef (aged for 40 days)**.....£24.50  
4 Oz Sirloin, burger with blue cheese, beef gnocchi, beef tortellini, dauphinoise potatoes, swede puree, vegetables and jus.

**Kerala Spice Lamb (Chef's signature dish)**.....£25.50  
Black pepper and fennel marinated loin of lamb, lamb belly and spicy lamb tartlet served with coconut and turmeric flavored cabbage, potato dauphinoise, vegetables and jus.

**Fillet Steak**.....£26.50  
Grilled fillet of Lakeland beef, served with braised beef tortellini, swede puree, mashed potato, vegetables and jus.

Peppercorn and Brandy Sauce £2.50 | Blue Cheese Sauce £2.50 | Diane Sauce £2.50  
Whiskey and Mustard Sauce £2.50

### SIDE ORDERS

Marinated Olives £3.50 | Home Made Bread £3.50 | Portion of Chips £3.50 | 2 Fried Eggs £3.50  
| Green Salad £3.50 | Garlic Bread £3.50 | Garlic Bread with Cheese £4.50

### PIZZAS

Our 10" Neapolitan sourdough pizzas all come with fluffy edges, crispy base, special tomato sauce and mozzarella cheese.

**Margarita (V, VE)**.....£9.00  
Classic tomato sauce, mozzarella and basil

**Toscana**.....£10.00  
Goats cheese, Peppadew peppers, pine nuts and caramelized onions.

**Cumbrian**.....£11.00  
Bacon, Cumberland sausage, black pudding, fried potato and egg

**Sicilian Pizza**.....£11.00  
Pepperoni, chorizo, jalapenos and fresh chilies

**Blue & Moo**.....£12.00  
Steak strips, blue cheese and caramelized onions

### PASTAS

**Lentil Bolognese (VE)**.....£11.50  
Vegetable and puy lentil ragout, served with linguini pasta

**Handmade Butternut Squash Tortellini (V)**.....£13.50  
Served with leek and mushrooms and a paprika and saffron cream sauce

**Carbonara**.....£14.50  
Linguini, chicken, smoked streaky bacon in a creamy parmesan and egg sauce.

**Special Pasta**.....£14.50  
Tagliatelle pasta, steak strips, bacon and mushroom in a creamy red wine sauce.

**VEGAN CHEESE AND GLUTEN FREE PIZZA BASES AND PASTA ARE AVAILABLE ON REQUEST**

### DESSERTS

**Triple Chocolate Brownie**.....£6.00  
Served with Double Jersey ice cream.

**Eton Mess Sundae**.....£6.00  
Crushed meringue, summer berry compote, ice cream and Chantilly cream

**Sticky Toffee Pudding**.....£6.50  
Served with butterscotch sauce, honeycomb, date puree and Double Jersey ice cream.

**Passion Fruit Pannacotta**.....£7.50  
Coconut parfait, dark chocolate crumbs and berries.

**English Lakes Ice Creams**.....3 Scoops £4.95 | 2 Scoops £3.85 | 1 Scoop £1.95  
Choose from Double Jersey, chocolate or strawberry.

**Sorbet**.....3 Scoops £4.95 | 2 Scoops £3.85 | 1 Scoop £1.95  
Choose from: orange, rhubarb or lemon

**Cheese Platter**.....£9.50  
A selection of 6 English cheeses including Kidder Ton Ask, Tovey, Kendal Creamy, Grandma Singleton, Westmorland Smoked Cheddar and Black Sticks Blue. Served with celery, grapes, biscuit, chutney and quince.

## NO ROOM FOR DESSERT?

Surprise Sharing Platter.....	£7.50
Home Made Chocolate Truffles.....	4 pieces £3   6 pieces £4.00
Flavored with Lakes Gin	
Taylor's L B V.....	£3.95
Taylor's 10 Year Tawny Port.....	£4.50

## TEA AND COFFEE

Ceylon Blend Tea.....	£1.80
Speciality Fruit and Herbal Tea.....	£1.80
Choose from a selection of, Earl Grey, Darjeeling, Peppermint, Lemon and Ginger, Assam, Green Tea, Camomile, Elderflower and Decaffeinated tea	
Regular Coffee.....	£2.00
Decaf Coffee.....	£2.00
Cappuccino.....	£2.50
Latte.....	£2.50
Espresso.....	£1.30
Double Espresso.....	£1.60
Hot Chocolate.....	£2.50
Hot Chocolate with Cream.....	£2.75
Mocha.....	£2.75
Liqueur Coffee.....	£6.50

PLEASE NOTE: IF YOU WISH TO SETTLE THE BILL USING AN AMERICAN EXPRESS OR ANY CORPORATE/BUSINESS CREDIT CARD WE WILL A 2% SURCHARGE TO THE BILL