



SAMPLE DINNER MENU

TO START

- Garden vegetables with a sour cream dressing and Lancashire cheddar 5.75
Mixed beetroot salad with whipped goat's cheese and toasted walnuts 5.45
A plate of 'Crewe cured' smoked salmon with wheaten bread 7.75
Balaclava Bay crab and tomato salad with samphire 8.75
Grilled sardines with spiced tomatoes 6.45
Marinated Butlers steak with Kentish cobnuts and chargrilled cabbage 6.45
Black pudding with crushed apple potatoes and Tewksbury mustard gravy 6.75

MAIN

- Vegetarian sausage'n'black pudding plate with summer vegetables 12.45
Gurnard fillets with creamed potatoes and brown shrimps 13.75
Sweet cured bacon chop with fried sweetcorn, roasted chorizo 14.75
Lamb grill with a loin chop, kidney and rump with samphire and Girolles 15.75
Brookfield Farm veal rump with grilled potatoes and herbed young carrots 14.75
Chargrilled flat iron steak with chips and our naughty sauce 15.75
Glenarm Estate sirloin steak with chips and béarnaise sauce 20.00

TO SHARE

- Northumbrian whole roast chicken with gravy, steamed greens and fries 34.00
Roast shoulder of lamb with scorched shallots, Isle of Wight tomatoes and green sauce 48.00
Fillet 'Chateaubriand' with Slaye forest penny buns and truffle spinach 62.00

Sides 2.95

Chips or fries

Buttered Chantenay carrots

Garden salad

Steamed greens

Please inform your waiter of any allergies



L O R D C R E W E A R M S
BLANCHLAND

PUDDINGS

Spiced set cream with shortbread 4.75

Treacle tart with crème fraiche icecream 5.25

Redcurrant and strawberry batter pudding 4.75

Bakewell pudding with vanilla ice cream 5.25

Three layer brownie cake with Bruce Farm strawberries 5.25

CHEESE

Your choice of cheese, Godminster cheddar or Golden Cross,
served with biscuits and chutney 2.75 per cheese

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L O R D C R E W E A R M S
BLANCHLAND