



SAMPLE LUNCH MENU

TO START

- Mixed beetroot salad with whipped goat's cheese and toasted walnuts 5.45
Garden vegetable's with a sour cream dressing and Lancashire cheddar 5.75
Grilled sardines with spiced tomatoes 6.45
Black pudding with crushed apple potatoes and Tewksbury mustard gravy 6.75

BRUNCH

- Scrambled duck eggs with 'Crewe cured' smoked salmon 7.75
Balaclava Bay crab on toast with a brown crab mayonnaise 8.75
Francoinan's 'hot cross dog' with Alsace cabbage and mustard 6.75
Calcot ground beef burger with lettuce, tomato and chips 8.75

MAIN

- Vegetarian sausage'n'black pudding plate with summer vegetables 12.45
Roasted whole brill on the bone with caper butter and spinach 14.45
Gurnard fillets with creamed potatoes and brown shrimps 13.75
Pork loin chop with fried sweetcorn, roasted chorizo 14.75
A lamb hash with a grilled chop and kidney with samphire and giroles 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

- Fillet 'Chateaubriand' with Slaley 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
Crème fraiche mousse with honeyed fruits 4.75
Strawberry jelly and vanilla ice cream 4.75

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