

BROOK HOUSE INN And Restaurant



Evening Menu

Welcome to Brook House Inn and Restaurant

This menu is available each evening from 6.00 pm to 8.30 pm and is served throughout the Inn.

Tables may require booking especially at the weekend, please ask at the bar.

Our food is freshly prepared so please be patient at busy times.

For meals in the bar and snug please order at the bar.

We have an extensive wine list and many wines by the glass.

Telephone 019467 23288

Starters

Brook House Paté £5.50

our own special blend of chicken livers, pork, herbs and spices,
with Cumberland sauce and crostini

Grilled Scallops £6.50

with mature cheddar, garlic and lemon

Black Pudding Tower £5.50

layers of black pudding and Wensleydale cheese with melted orange
and parsley butter

Prawns in Garlic Butter £5.50

with spiced tomato chutney and lemon

Saute Wild Mushrooms with Garlic £6.50

on bruschetta with balsamic dressing

Goats cheese and Tomato Tart £5.95

with salsa verde

Home made Soup of the Day £3.95

with home baked bread and butter

Warm Salad of Smoked Chicken and Local Sausage £5.95

with a Cumberland sauce

Three cheese crostini £5.95

smoked Lancashire, Kendal creamy and feta cheese on crostini, dressed with black
olives in basil oil

Crostini are small slices of bread which have been toasted with salt, pepper and olive oil. Our Salsa verde is a rough sauce of green peppers, chillies, onion, fresh herbs and olive oil.

Our suppliers assure us all the produce on the menu is G.M. Free.

If you have any special dietary requirements or have any allergies please let us know and we will advise on ingredients used. Some of our home-made bread may contain nuts.

Several options are available for gluten free and dairy free diets

MAIN COURSES

Trio of Lamb Chops with a rosemary and garlic sauce £14.95

served with chive mash or potatoes and vegetables

100z Sirloin Steak £15.95

with a peppery mushroom sauce, vegetables and potatoes or chips

Duck Breast £14.95

with a plum and orange sauce, served with potatoes and vegetables

Beef and Beer Pie £9.95

short crust pastry pie with succulent beef cooked in loads of beer, served with chips or potatoes and vegetables

Local Cumberland Sausage £8.95

served with vegetables, chive mash and gravy

Beef Lasagne £9.95

with garlic bread and a dressed salad

Pan Fried Chicken £10.95

Served on a garlic crouton with a tangy blue cheese sauce, potatoes and vegetables

Chicken Madras £9.95

fairly hot curry served with rice, mango chutney and a poppadom

Grilled Sea Bass £14.95

With a roasted red pepper and tomato salsa, greek salad and potatoes

Crevettes with Lemon and Tarragon Butter £12.95

served with dressed salad and garlic bread

Smoked Haddock on Mashed Potato £11.95

accompanied by leeks in a cream cheese and prawn sauce

Fettuccine with Smoked Salmon and Prawns £12.95

in a cream cheese and watercress sauce, served with garlic bread

Moroccan Vegetable and Bean Casserole £9.95

served with roasted pine nut and apricot salad, and rice or cous cous

Pepper and Mushroom Sauté £10.95

Red peppers and mushrooms with chives, basil and olives in a choux pastry case

Served with chive crème fraîche, potatoes and vegetables

Feta cheese and spinach pie £10.95

Served with salad, tomato chutney and potatoes

Sweets and Puddings

Raspberry Meringues £4.50

home made meringues with raspberries, ice cream and cream

Coffee Torte £4.50

on a home made dark chocolate biscuit base with tiaspresso sauce and fresh cream

White Chocolate, Whisky and Lemon Pannacotta £4.50

with red fruits

Sticky Toffee Ice Cream Sundae £4.50

chunks of home made sticky toffee sponge and chocolate sauce

Treacle Sponge Pudding £3.95

with custard

Apricot Bread and Butter Pudding £4.50

with fresh cream

Black Currant Pie £4.25

served with custard, cream or ice cream

Chocolate fudge cake with hot berry sauce £4.50

served with Ice cream

Chocolate or Vanilla Ice Cream £3.95

with berries and home made shortbread

Cheese and Biscuits £5.95

or with a glass of cockburns port £7.50

All our sweets and puddings are home-made except for the ice creams, which are made by Brucciani's of Morecambe

To accompany your dessert please enquire about our range of pudding wines
And to complete your meal we have a choice of Brandies, Armagnac and over 175
Malt Whiskies.

Cafetiere of coffee £1.95

Liqueur coffee £3.95

Espresso £1.50

Children's Menu

Chicken Goujons (lightly battered pieces of chicken breast)	£4.50
Served with salad and mayonnaise Or with chips, and beans, peas or carrots	
Fish Fingers (Birds Eye)	£3.95
Served with chips or mash, beans, peas or carrots	
Breaded Whitby Scampi	£4.50
Served with chips or mash, beans, peas or carrots	
Beef and Beer Pie	£4.50
Served with chips or mash, beans, peas or carrots	
Cumberland Sausage	£4.50
Served with gravy, chips or mash, beans, peas or carrots	
Cheese and Apple Salad	£4.50
with dairylea, Wensleydale or Cheddar cheese, sliced apple, grapes, cucumber, tomato and crackers	
Heinz Pasta Shapes	£3.50
with garlic bread	
Beef Lasagne	£4.50
with garlic bread	

Sweets

Ice cream	£1.20 per scoop
vanilla, chocolate, strawberry or toffee crunch	
Raspberry Meringues	£2.50
Apple Pie	£2.50
Hot Chocolate Fudge Cake	£2.50