

# PENTONBRIDGE INN

## SAMPLE LUNCH MENU

### BEFORE

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10.50	Champagne <i>Carte D'or Brut, Drappier, France</i>
11.50	Pickled Martini <i>Gin, Vermouth, Pb Beer Vinegar</i>
9.50	Milk Punch <i>Vodka, Lemon, Orange, English Tea</i>

### STARTER

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<b>Cumbrian Shorthorn Tartare</b>	13.00
<i>Lovage, Montgomery Cheddar</i>	
<b>Netherby Gin Cured Salmon</b>	15.00
<i>Pickled Garden Carrot, Coronation Mayonnaise</i>	
<b>"Midsummer" Crispy Egg</b>	12.75
<i>Netherby Hall Squash, Summer Truffle</i>	
<b>Home Smoked Mackerel</b>	15.00
<i>Garden Beetroot, Horseradish, Ethical English Caviar</i>	

### MAIN

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<b>Roast Cod Loin</b>	29.00
<i>Scottish Mussels, Netherby Broccoli, Bouillabaisse</i>	
<b>Cumbrian Herdwick</b>	32.00
<i>'Meat + Potato Pie', Garden Beans, Lamb Sauce</i>	
<b>Cartmel Valley Red Deer</b>	32.00
<i>Crispy Haggis, Garden Turnip, Bordelaise Sauce</i>	
<b>Curthwaite Goat Curd Agnolotti</b>	25.00
<i>Garden Broccoli, Wild Mushroom Sauce</i>	

## DESSERT

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**British Cheeses** 10.00

Carrot & Date Chutney, Sourdough Crackers

**Netherby Hall Raspberries** 8.00

Lemon & Poppy Seed Cake, Thai Basil Sorbet

**Pentonbridge Custard Slice** 8.00

Strawberries, Garden Rhubarb Sorbet

**'Millionaire' Shortbread** 8.00

Sour Cream Ice Cream