

PENTONBRIDGE INN

LUNCH

BEFORE

11.00	Champagne <i>Carte D'or Brut</i> , Drappier, France
12.00	Pickled Martini Gin, Vermouth, Pb Beer Vinegar
12.00	Old Fashioned 12 Yrs Glenkinchie, Bitters, Sugar

STARTER

	Cumbrian Shorthorn Tartare 13.50 <i>Lovage, Montgomery Cheddar</i>
	Hand Dived Orkney Scallop 17.00 <i>Pickled Garden Carrot, Coronation Mayonnaise</i>
	Ballotine of Chalk Stream Trout 14.50 <i>Compressed Cucumber, Horseradish</i>

MAIN

	Isle of Gigha Halibut 32.00 <i>Morecombe Bay Brown Shrimps, Wild Garlic</i>
	Cartmel Valley Beef 35.00 <i>Roasted Carrot, Bone Marrow Sauce</i>
	Cumbrian Herdwick 35.00 <i>Lamb Fat Potato, Garden Peas, Tarragon</i>

DESSERT

British Cheeses	15.00
Carrot & Date Chutney, Sourdough Crackers	
Lemon Meringue	9.00
Coconut, Almond	
Pentonbridge Custard Slice	9.00
Garden Strawberries, Rhubarb	
'Millionaire' Shortbread	9.00
Sour Cream Ice Cream	