



MENU (September)

Starters

Soup of the day	£4.50
Chilli salt squid, Asian salad	£6.50
Pigeon, pear and walnut salad, buttermilk and blue cheese dressing	£6.95
Paul's twice baked cheese soufflé	£6.50
Chicken liver pâté, chutney and toast	£5.95

See blackboard for specials

Main courses

Askham pork sirloin, creamed greens, black pudding mash, apple and cider fritters	£16.95
Lowther Estate burger, chips and salad	£10.95
Slow roast tomato and confit garlic risotto, mixed leaf salad (v)	£10.95
New season partridge, celeriac and parsnip purée, braised cabbage and pancetta	£16.95
Poached smoked haddock, champ, soft egg and mustard sauce	£14.95
Root vegetable pan haggerty and creamed greens (v)	£9.95
Minute steak, field mushrooms and chips	£12.95
Fishcakes, garden spinach and chips	£13.95

Extra side dishes for the table

Seasonal vegetables	£2.50	Tomato and red onion salad	£3.95		
Green salad	£3.00	Chips	£2.50	Mashed potato	£2.50

Puddings

Charlie's chocolate pot	£6.25
Vanilla panna cotta, damson and berry compote	£6.50
Sticky toffee pudding and fudge sauce	£4.95
Apple and blackberry crumble	£5.95
Crème brûlée	£5.25
George and Dragon classic cheeseboard and biscuits (Keverigg, Blacksticks blue, Quicke's farmhouse Cheddar, Tovey)	£6.95
Petit fours	£2.95
Pudding wines and coffee menus available	

OUR PRODUCE

from the Lowther Estate

