



THE LAMPLIGHTER
DINING ~ ROOMS

MENU

À la carte dinner served 5pm to 9pm

(V) – VEGETARIAN (VE) – VEGAN (GF) – GLUTEN FREE
(GF*) – DISH CAN BE ADAPTED TO MEET DIETARY REQUIREMENTS

Food allergies and intolerances: Before ordering, please make your server aware of your requirements.

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL OF WHICH IS PASSED DIRECTLY TO OUR TEAM

WHILE YOU DECIDE

Assortment of locally baked bread (V)

Whipped, salted, Lakeland butter 6.5

Paprika and chilli marinated olives (V) (VE) (GF) 5

Platter of breads, olives & house pickles 12

STARTERS & LIGHT BITES

“Cartmel Valley” smoked salmon (GF*) (Bin 6 or 12)

Homemade fruit loaf, lemon cream cheese, lemon curd, cucumber ketchup 11

Baba Ganoush (VE) (GF*) (Bin 12 or 16)

Smokey aubergine & tahini dip, pomegranate, toasted pine nuts, chilli oil, pitta breads 8.5

Grilled goats cheese (V) (GF*) (Bin 11, 12 or 28)

Artisan croute, red onion chutney, poached pear, beetroot salad 10

Smoked duck Caesar salad (GF*) (Bin 6, 11 or 28)

Hens egg, sourdough croutons, anchovies, parmesan, Caesar dressing 12

Our famous “Fleetwood” fish goujons (Bin 6 or 12)

Homemade tartare sauce and wrapped lemon 12

Chicken liver pâté (Bin 29 or Desert)

Homemade toasted brioche, house pickles, brandy-soaked raisins 10

Soup of the day

Please ask your server - Cumbrian artisan bread, salted butter 8

MAINS

BURGERS

SERVED ON A TOASTED HOMEMADE SEEDED BUN WITH SHOESTRING FRIES

Lampighter burger (Bin 27 or 37)

Steak burger topped with bacon & cheddar cheese, burger sauce 18.5

Chicken burger (Bin 11 or 28)

Breaded chicken burger, chorizo, cheddar cheese, sriracha mayonnaise 19

Luxury vegetable burger (V) (VE) (Bin 28)

Lentils, carrot & spring onion flavoured with garlic & cumin, red onion chutney 18

Fish burger (Bin 6 or 12)

Battered haddock, lemon curd & tartare sauce 20

CLASSICS

Honey & smoked paprika marinated pork tomahawk (GF) (Bin 27 or 28)

Mustard infused mashed potatoes, peas, carrot, peppercorn sauce 25

Goats cheese topped vegetable and apricot bake (V) (Bin 11)

Lightly spiced, buttered mashed potatoes, peas, glazed carrots, vegetarian gravy 20

Fillet of seabass (GF*) (Bin 14 or 16)

Creamed mashed potatoes, fricassee of mushroom, spinach & peas, chive hollandaise 25

Whitby breaded scampi (Bin 12 or 19)

Chunky chips, mushy peas 18

Steak, mushroom & ale suet pudding (Bin 38 or 39)

Creamed mashed potatoes, garden peas, glazed carrot, veal jus 22

Our famous battered “Fleetwood” fish (Bin 6 or 12)

Haddock, chunky chips, mushy peas

Full portion 20 | Half portion 16

“Cartmel Valley” Cumberland sausage (Bin 31, 34 or 29)

Mashed potatoes, peas, caramelised onion, jus 17.5

Homemade Lamplighter curry (GF*)(VE)(V) (Bin 21 or 25)

Mushroom, artichoke & chickpea, lightly spiced, braised basmati rice, mango chutney, naan bread. 19

Chicken supreme (Bin 26, 14 or 24)

Butternut squash and goats' cheese arancini, bacon infused savoy cabbage, Hasselback carrot, tarragon beurre blanc 24

Lakeland lamb special of the day (GF) (Bin 33, 39 or 44)

Please ask your server for today's choice

Served with creamed mashed potato, crushed carrot & swede, red wine jus. (Market Price)

LAKELAND BEEF

ALL SERVED WITH CHUNKY CHIPS OR BUTTERED MASH, GRILLED TOMATO, FIELD MUSHROOM, ONION RINGS.

8oz fillet steak (GF*) 40

16oz Chateaubriand (GF*) or 1kg Wing rib of beef (GF*) (to share) 75

Add peppercorn sauce, red wine jus or Béarnaise sauce 4
(Bin 37, 39 or 44)

LAMPLIGHTER CAESAR SALADS

Traditional salad of lettuce, hens' egg, anchovies, parmesan, sourdough croutons & Caesar dressing. All (GF)*. Choose from:

Chicken 22 (Bin 16 or 26) Seabass 23 (Bin 16)

Grilled goats cheese croute 18 (Bin 19)

Smoked duck breast 24 (Bin 6, 11 or 28)

CHILDREN

Fish goujons 9 Cumberland sausage 7 Chicken goujons 7

ABOVE SERVED WITH CHIPS OR FRIES &

GARDEN PEAS OR BAKED BEANS

Pasta with tomato sauce 6.5 Beans on toast 5.5 Hamburger & fries 7.5

SIDES

Chunky Chips | French Fries | Buttered Mashed Potatoes

Crushed Carrot & Swede | Bacon Infused Savoy Cabbage

Garden Peas | House Salad All 5.50

DESSERT

Amaretto infused Tiramisu (V) (Tawny Port)

Coffee marinated sponge, chocolate crumb, cappuccino ice cream 9.5

Black forest cheesecake (GF) (Bin 46)

Dark chocolate & cherry cheesecake, cherry rush ice cream 9

Traditional sticky toffee pudding (V) (Tawny Port or Bin 45)

Rich caramel sauce, thunder & lightning ice cream 9.5

Fresh fruit salad (V)(VE)(GF)

Served with Granny Smith apple sorbet 8.50

Selection of Lakeland ice cream (V)(GF*)

Served with berry compote. Please ask for today's selection.

1 scoop 5 | 2 Scoops 6.5 | 3 Scoops 8

Apple crumble (GF*) (Sauternes)

Custard or double jersey ice cream 9

Champagne sorbet (V)(VE)(GF)

Topped with a strawberry compote, crushed honeycomb 8.5

Cheese Board (GF*)

3 Cheeses 13 | 5 Cheeses 16.5 (enough to share between two)

Served with crackers & traditional accompaniments.

Sandhams Kendal Creamy: Cow's Pasteurised

Comté: Cow's Pasteurised **Blackstick's Blue:** Cow's Pasteurised

Garstang Blue: Cow's Pasteurised

Cartmel Valley Smoked Brie: Cow's Pasteurised