THE LAMPLIGHTER
DINING~ROOMS

LUNCH MENU

LIGHT BITES & NIBBLES

Assortment of locally baked bread (V) 6.5
Paprika & chilli marinated olives (V)(VE)(GF) 5
Chunky chips (V) 5
French fries (V) 5

Gin & tonic infused crevettes & crab
G & T infused battered crevettes, crab spring roll, sweet chilli dip **11**

Confit duck & "Cartmel Valley" smoked brie
Terrine, citrus segments, winter slaw, chive oil **10**

Goats cheese & cranberry bon bons (V)
Mulled wine poached pear, clementine, beetroot salad **9**

Ham, halloumi & maple roasted figs (V)(VE*)
Salad, prosciutto, maple roasted figs, glazed halloumi, toasted pinenut dressing **10**
Without ham **9**

Winter vegetable & lentil broth (GF*)(V)(VE*)
Watercress dumpling, herb oil, parmesan **8**

BRUNCH

TOASTED BAP TOPPED WITH POACHED EGGS & HERB HOLLANDAISE
(Gluten free version available on request)

Benedict with back bacon 13
Royale with "Cartmel Valley" smoked salmon 14
Florentine with steamed spinach (V) 10

BAPS

TOASTED BAP FILLED WITH YOUR CHOICE OF FILLING SERVED WITH A PETIT SALAD

Battered haddock goujons, tartare sauce 13
Breaded brie, cranberry sauce 10
Bacon, lettuce, tomato, mayonnaise 12
"Cartmel Valley" Cumberland sausage, red onion chutney 12

MAINS

Beef enchilada (GF*)
Beef chilli, wrapped in a tortilla wrap, topped with creamed tomato chilli sauce, gratinated with cheddar cheese, riata, spring onions **17**

Lamplighter burger
Steak burger topped with bacon & cheddar cheese, slaw, chunky chips **18.5**

Whitby breaded scampi
Chunky chips, mushy peas **18**

Our famous battered "Fleetwood" fish
Served with chunky chips, mushy peas
Full Portion 20 | Half Portion 16

Chicken tortilla (GF*)
Chicken breast in a spicy tomato sauce, wrapped in a tortilla wrap, gratinated with cheddar cheese, riata, spring onions **17**

Lamplighter stew of the day
Served with artisan bread & butter **12**

"Cartmel Valley" Cumberland sausage
Mashed potatoes, peas, caramelised onion, jus **17.5**

Homemade Lamplighter curry (GF*)(VE)(V)
Mushroom, artichoke & chickpea, lightly spiced, braised basmati rice, mango chutney, naan bread **19**

SALADS

LARGE HOUSE SALAD TOPPED WITH :

Chicken schnitzel, garlic mayonnaise 13

Breaded brie, cranberry sauce (V) 11

"Cartmel Valley" smoked salmon, mayonnaise (GF) 14

CHILDREN

Fish goujons 9 | Cumberland sausage 8
Chicken goujons 8

ABOVE SERVED WITH CHIPS OR FRIES & GARDEN PES OR BAKED BEANS

Hamburger & fries | Beans on toast 6
Pasta with tomato sauce 7

DESSERTS

Dark chocolate & orange brownie (V)
Chocolate sauce, vanilla ice cream **9**

Traditional sticky toffee pudding (V)
Rich caramel sauce, thunder & lightning ice cream **9**

Selection of Lakeland ice cream (V)(GF*)
Please ask your server for today's selection.
Served with berry compote
1 scoop 4.5 | 2 scoops 7 | 3 scoops 9

Ginger & amaretto infused tiramisu (V)(GF)
Gingerbread & amaretto infused tiramisu, ginger ice cream **9**

Trou normand (V)(VE)
For those with not much space left, apple sorbet
topped with calvados **9**

THE LAMPLIGHTER
DINING~ROOMS

(V) - VEGETARIAN (VE) - VEGAN (GF) - GLUTEN FREE (GF*) -
DISH CAN BE ADAPTED TO MEET WITH DIETARY REQUIREMENTS.
Additional dishes may be adapted to suit additional dietary requirements, please ask your server for details.
Food allergies and intolerances:
Before ordering, please make your server aware of your requirements.
PLEASE NOTE THAT A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLE BILLS WITH FOOD. WE ASSURE YOU THAT ALL OF THIS AMOUNT IS PASSED DIRECTLY ON TO OUR TEAM.