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 DIETRY REQUIREMENTS
Additional dishes may be adapted to suit additional dietary requirements, please ask your server for details. Food allergies & 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 ON TO OUR TEAM.

WHILE YOU DECIDE

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Assortment of locally baked bread (V)
Whipped Lakeland butter **6.5**

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

STARTERS & LIGHT BITES

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

Confit duck & "Cartmel Valley" smoked brie (GF)
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 & chive dressing **10**
Without ham **9**

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

CLASSICS

(All served with seasonal potatoes or chips, & seasonal vegetables)

"Cartmel" chicken Kyiv (kiev)
Breaded chicken supreme, stuffed with garlic butter, winter slaw, parsley cream sauce **20**

Ham, egg & pineapple (GF*)
12oz ham chop, pineapple & chilli salsa, gratinated with mature cheddar, breaded hens' egg, cheese crisp **18**

Fish of the day (GF*)
Today's seasonal fish, chive hollandaise, wrapped lemon (Market price)

"Kendal reared" lamb ballotine (GF*)
Slow cooked for 8 hours, stuffed with rosemary & onion chutney, Haggis croquette, lamb jus **28**

LAMPLIGHTER FAVOURITES OVER THE YEARS

Celebrating 40+ years of our family run restaurant

Beef enchilada (GF*)
Beef chilli, wrapped in a tortilla wrap, topped with creamed tomato chilli sauce, gratinated with cheddar cheese, riata, spring onions 17
Same as above but with a five-bean chilli 15

Steak & ale suet pudding
Chunky chips, garden peas, beef gravy **22**

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

Seafood & mushroom pancake
Seafood & mushrooms in a creamed mushroom sauce, wrapped in a French stye crepe, topped with parmesan, house salad **18**

Lamplighter burger
Steak burger topped with bacon & cheddar cheese, slaw & French fries **18**

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

Ricotta & spinach tortellini (V)
Mushroom cream sauce, garlic bread, gratinated with parmesan, house salad **16**

Homemade Lamplighter curry (GF*)(VE)(V)
Mushroom, artichoke & chickpea, lightly spiced, braised basmati rice, mango chutney, naan bread **20**

LAKELAND BEEF

Lakeland beef (GF*)
All served with chunky chips, fries or seasonal potatoes, & grilled tomato, field mushroom, onion rings

8oz Fillet steak 47
16oz Chateaubriand *(to share)* **89**
1kg Wing rib of beef *(to share)* **89**

***Add peppercorn sauce, Diane sauce or red wine jus* 4**

CHILDREN

Fish goujons 9
Cumberland sausage 8
Chicken goujons 8
(Above served with chips or French fries & garden peas or baked beans)

Hamburger & fries 9
Pasta with tomato sauce 7
Beans on toast 6

SIDES

Chunky chips | French fries | Garden peas | House salad
Crushed carrot & swede | Bacon infused savoy cabbage *All* 5.50

DESSERT

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 & sorbets (V)(GF*)(VE*)
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)(GF)
For those with not much space left, apple sorbet topped with calvados **9**