

SLYNE LODGE

A la Carte Menu

Starters

Combo – Crispy Mushrooms, Potato Wedges, Chicken Wings, Garlic Bread & Whole Onion Rings with Garlic & BBQ Dip

£6.25

Soup of the Day – Always homemade, always piping hot served with a Crusty Roll

£3.95

Homemade Pate – Homemade Chicken Liver Pate, served with Crusty Bread & homemade Chutney

£4.25

Peppered Stilton Mushrooms (V) – Fresh Button Mushrooms, wrapped in creamy Stilton & Black Pepper Sauce served with Toasted Ciabatta

£5.25

Nacho's – Lightly seasoned crispy Nacho's topped with Cheese & Salsa

£3.25

Morecambe Bay Potted Shrimps – Potted by Edmondsons of Morecambe, pan fried in seasoned butter on a toasted English Muffin

£6.45

Black Pudding Stack – Slices of Black Pudding & Back Bacon, topped with a creamy Wholegrain Mustard Sauce

£4.95

Garlic Pizza Bread (V) – A 9" Pizza Base smothered in our own Garlic & Herb Butter

£3.75

Add Cheese 50p

Prawn Cocktail – North Atlantic Prawns, set on a nest of salad, served with Brown Bread

£4.95

Salmon & Dill Fishcake – Homemade fishcake of the day served with fresh crisp salad

£5.95

Spare Ribs – Slow roasted Pork Ribs in our own BBQ Sauce

£4.95

Main Course

12oz Gammon Steak – A deep cut Gammon Steak served with Pineapple, Fried Egg, Coleslaw, Chips & Garden Peas **£12.45**
Light Bite Option £6.95

8oz House Steak – A Very tender Feather Steak, served with Chips or Jacket Potato, Peas, Tomato, Onion Rings & Mushroom **£10.45**

8oz Ribeye – Prime Cumbrian Ribeye served with Chips or Jacket Potato, Peas, Tomato, Onion Rings & Mushroom **£13.95**

Steak Sauces – Peppercorn, Diane, Triple Mustard, Stilton or Hells Sauce **£2.75**

Lasagne al Forno – Homemade Lasagne baked until Golden served with Salad & Garlic Bread **£9.95**
Light Bite Option £7.25

Scampi – Breaded whole tails of Scampi, deep fried and served with Hand Cut Chips, Garden Peas & Salad **£9.95**
Light Bite Option £6.75

Salmon Fillet – Plump fillet of Fresh Salmon, enveloped in a Creamy Dill & Prawn Sauce, served with New Potatoes and Market Vegetables **£11.25**

Seabass – Fresh Fillets of Seabass grilled with a Lime & Black Pepper butter, served on crushed New Potatoes, with a warm Leek and White Wine reduction **£12.95**
Light Bite Option £7.95

8oz Gourmet Burger – 8 ounces of ground Prime Cumbrian Beef, char grilled to perfection, served in a floured bun served with Hand Cut Chips, Salad & Coleslaw **£9.95**
Light Bite Option £6.95

Burger Toppings – Cheddar Cheese, Bacon, Onion Rings, BBQ Sauce, Sweet Chilli Sauce 50p

Battered Haddock – Fresh Haddock Fillet, wrapped in our special beer batter, served with Chips & Mushy Peas **£10.45**
Light Bite Option £6.95

Hells Chicken – Chicken Breast stuffed with Brie, wrapped in Smoked Bacon and topped with our Head Chef Jamie's, award winning Hells Sauce, served with Salad and homemade Potato wedges **£12.25**

Homemade Curry – Chef's Homemade Curry of the Day, served with Basmati Rice, Poppadom and Mango Chutney **£7.95**

Lancashire Chicken – Pieces of Chicken Breast cooked in a Creamy Leek & Lancashire Sauce, served with Salad and Hand cut Chips **£11.45**
Light Bite Option available £7.45

Chicken Fajitas – Chicken Breast Pieces and Peppers and Onions, seasoned with Cajun Spices, sat on a Sizzle Platter, served with Nacho's, Floured Tortillas, Guacamole, Salsa, Soured Cream & Fresh leaves **£10.95**

Chilli Taco's – Three Taco shells crammed with a spicy homemade beef Chilli, served with fresh Crisp salad & Soured Cream **£9.95**

Winter Warmers

Lancashire Hotpot – Diced Lamb in rich Gravy topped with sliced Potato, served with Red Cabbage & Crusty Bread **£9.95**

Cumberland Pie – Braised lean Cumbrian Mince, topped with Black Pudding, Mashed Potato & served with pickled Red Cabbage & Crusty Bread **£9.95**

Corned Beef Hash – An absolute Classic, a medley of Corned Beef & Potato topped with a fried egg, served with Pickled Red Cabbage & Crusty Bread **£7.95**

Lodge Pie – Our Legendary Beef & Vegetable Pie, encased in Short Crust Pastry, served with Hand Cut Chips, our own Gravy and Fresh Market Vegetables **£10.45**

Chefs Pudding of the Day – Lovely Fresh Suet Pudding crammed with our local meat choice, always served with Chips & Mushy Peas **£8.45**

Chefs Home Made Pie of the Day – Fantastic homemade pie topped with a puff pastry lid served with Chips & Vegetables **£6.95**

Lamb Jennings – Cumbrian Lamb Shoulder, slow roasted in Mint set on a nest of Creamed Potato, topped with a rich Minted Gravy, served with Fresh Market Vegetables **£13.95**

Vegetarian Selection

Cheese & Onion Pie – Lancashire and Cheddar Cheeses bound with Onions, wrapped in Short Crust Pastry served with Hand Cut Chips and Mushy Peas **£7.45**

Mushroom Stroganoff – Fresh Mushrooms, sautéed in Brandy, Garlic & Paprika swirled with Cream served with Rice **£10.75**

Goats Cheese Tart – Pastry Cases filled with Caramelised Red Onion and Fresh Goats Cheese, glazed with Pesto served with Salad & New Potatoes
£11.95

Veggie Quarter Pounder– 4oz Vegetable Burger, encased in a Floured Bun, served with Salad, Coleslaw & Chips
£6.95
Add an extra Burger **£3.45**

Vegetable Enchiladas – Stir fried Peppers, Mushrooms & Onions, bound with Salsa in soft Tortilla wraps and oven baked with Cheese served with Crisp Salad, Guacamole, Salsa & Soured Cream
£11.95

Side Orders

Hand Cut Chips/ Whole Onion Rings/ Crispy Mushrooms/ Basket of Bread
£2.95 each

Side Salad or Fresh Vegetables **£1.50 each**

SLYNE LODGE

Lunchtime Snacks

Sandwiches

All served in a choice of White or Granary Bloomer with Salad & Crisps

Cheddar Cheese or Home Cooked Ham or Tuna Mayonnaise or Hot Bacon **£4.65**

Prawn Marie Rose or Home Roasted Beef or Cheddar & Ham **£4.95**

Add Chips or Soup to your Sandwich **£1.50**

Hot Melts

All served on a Baguette with Cheese, served with Salad & Crisps

Tuna Mayonnaise or Ham & Pineapple **£5.95**

Steak & Onion or Chicken & Bacon **£6.25**

Add Chips to your Melt **£1.50**

Panini Ciabatta

All served hot on a grill scored Ciabatta, served with Salad & Crisps

Bacon, Brie & Cranberry or Vegetable & Mozzarella	£5.75
Hot Roast Beef & Caramelised Red Onion or Chicken, Bacon, Lettuce & Tomato	£6.25
<u>Add Chips to your Ciabatta</u>	£1.50

Jackets & Wedges

Chose from Fresh Baked Potato or homemade Potato wedges, both served with Salad

Cheese & Red Onion or Tuna Mayonnaise	£4.95
Homemade Chilli Con Carne or Cheese & Baked Beans	£5.45
Homemade Curry of the Day or Prawn Marie Rose	£5.75

Light Lunches

Fish / Scampi / Chicken Basket	£6.25
Ham or Sausage Egg & Chips	£6.25
English Breakfast – 2 rashers of Bacon, 2 Pork Sausages, Fried egg, Mushrooms, Tomato, Black Pudding, & Toast	£6.45

**Available Monday - Saturday Lunchtimes
Only**

SLYNE LODGE

Although we try to cater for all tastes, we appreciate that tastes vary, if you cannot see something you like on our menu, please ask and we will do all we can to accommodate you.

ALLERGY AWARE

If you suffer from any food allergy or have an intolerance to a specific food group, please inform a member of staff, the kitchen will then be able to prepare your food in a safe manner.

SLYNE LODGE LTD

The Slyne Lodge is owned and operated by Marcus & Emma Dorow with Emma's father Martin Crabtree. As a local family run business we pride ourselves in sourcing our food from within a 30 mile radius of the pub. We live in one of the UK's richest food producing areas and sourcing from within the local area allows us to offer you the finest local products blended with the best international ingredients. This also ensures that Slyne Lodge Ltd, reinvests within the local community promoting profits and jobs for North Lancashire and the South Lakes.

Desserts

Our Pastry Chef Connor Bowes, creates a range of excellent homemade desserts, using only the finest ingredients, please ask to see a copy of our Sweet Menu.

Parties

If you are looking to book a party, family gathering or major event, look no further than Slyne Lodge, speak to our events specialist Emma for more details.

Gratuities

Slyne Lodge does not subsidise its staff's wages with any gratuities left by our customers, any monies left by you will be passed directly to the staff.



Warm Welcome

Marcus, Emma and their team would like to extend a warm welcome to all their customers.

History

Most of the original building has stood on this site since 1834, although over the years extensions have been added to make it the building it is today. There has however been a building on this site for over 800 years and the stone bench outside is anticipated to be around 600 years old. Due to the age of the building a word of warning to our hotel residents, sometimes things can go bump in the night!

The Kitchen

Our Head Chef Jamie is a very experienced chef, who has cooked professionally as far afield as America and Australia, he has won many awards in his time including Booker Pub Chef of the Year. He has built a young talented team around him allowing us to offer a fantastic range of meals using the finest local ingredients.

Front of House

Our Front of House manager James, has got a young but very experienced team to assist you in everything you need whilst dining with us. If there is anything you need please do not hesitate to ask them.

Bon appétit