

BAR MENU

WILLOWBECK LODGE

SNACKS

Marinated olives	4	Scotch egg, piccalilli emulsion (gl)	7
Spiced roasted almonds	4	Grilled chorizo, honey and red wine	8
Grilled padron peppers smoked sea salt	5	1/4 pint prawns with whisky Marie Rose	9
House baked focaccia, extra virgin olive oil and balsamic vinegar	6.5		

SMALL PLATES

Soup of the day with farmhouse bread and butter V, VG (gl) <i>(please ask for allergens)</i>	8.75	Whipped beetroot hummus, grilled flatbread, pumpkin seeds and chilli oil VG (gl)	11.50
Prawn and chorizo salad -prawns, chorizo, avocado, cucumber, celery, Bloody Mary dressing (dy)	12/17.50	Greek style salad -cucumber, tomatoes, red onion, peppers, feta, beets and olives, Dijon dressing V (dy) <i>(vegan alternative available)</i>	11/14.50
Cumbrian air dried ham with celeriac remoulade	12	King scallops, Thai curry butter, spring onions coriander and lime (dy)	15
Salt and pepper squid, miso wasabi mayo, sriracha, coriander and lime (gl)	13.50	Mozzarella, tomato and rocket, extra virgin olive oil and aged balsamic V (dy)	12

MUSSELS

Steamed Shetland mussels with ciabatta (small) or ciabatta and thin cut chips (large) (gl) 12/21
Garlic, white wine and parsley | Spicy nduja butter sauce (dy) | Blue cheese sauce (dy)

MAIN COURSES

Grilled king prawns, spicy nduja butter, grilled ciabatta and thin cut chips (gl, dy)	25	Homemade Steak and ale pie, mashed potatoes and roasted vegetables (gl, dy)	19
Whole grilled sole, brown butter, capers, lemon and parsley, fennel salad and new potatoes (dy)	30	Gnocchi with wild mushrooms, mushroom sauce and truffle VG (gl)	18
Traditional fish and chips, tartare sauce, mushy peas and lemon	18	Plant based Shepherd's pie, smoked cheddar mash, red wine. and rosemary sauce VG	17
Mixed seafood, chorizo and padron pepper skewer, lemon, chilli and garlic butter, thin cut chips (dy)	30	Willowbeck burger, blt, smoked cheese, burger sauce, dill pickle, tomato relish and thin cut chips (gl, dy)	19
Cumberland sausages and creamy mashed potato, red wine gravy and crispy onions (gl, dy)	17	Halloumi, roasted pepper and mushroom burger, harissa mayo, dill pickle, tomato relish and thin cut chips V (gl) <i>(vegan alternative available)</i>	18

GRILL

All steaks served with chips and roasted vine tomatoes

10oz sirloin	30	Sauces	
8oz rump	23	Peppercorn	4
8oz fillet	35	Wild mushroom	4.5
		Blue cheese	4.5

V vegetarian, VG vegan. Contains gluten(gl), contains dairy (dy).

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know.

We make every effort to produce as much of our food as possible on-site. There is a 10% discretionary charge placed on all tables. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.

EVENING SPECIALS

5.30pm - 6.45pm

Choose a main course and a drink* for 19.95

Monday

Rump steak and chips

Tuesday

Shetland mussels

Wednesday

Sausage and mash

Thursday

Fish and chips

*175ml glass of house white, rose or red wine, cruzcampo beer or draught soft drink

SUNDAY ROASTS

All roasts served with roasted potatoes and vegetables, gravy and Yorkshire pudding (gl, dy)

Roast beef 21

Roast pork 19

Roast chicken 20

KITCHEN SERVING TIMES:

Lunch:

Wednesday to Sunday
12pm to 2:30pm

Dinner:

Sunday to Thursday
5:30pm to 8pm

Friday and Saturday
5:30pm to 8:30pm

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willowbeck-lodge.com