



THE LAMPLIGHTER

DINING ~ ROOMS

APERITIFS

Lamplighter Bloody Mary

Vodka, sherry, tomato juice, celery & a splash of Worcestershire sauce & Tabasco 4.95

Lamplighter Royale

Our homemade damson gin & champagne 7.95

Lamplighter Crush

Our homemade blood orange vodka, sherry, lime & crushed ice 3.95

NIBBLES

Bread, Butter, Balsamic Vinegar & Olive Oil 2.95

Lamplighter Pork Scratchings 2.95

Marinated Olives 2.95

STARTERS

Cauliflower

Creamed soup, finished with anchovy & caviar dressing 6.95 (9)

Pear

Poached in mulled wine, tossed in a blue cheese & walnut salad 5.95 (2)

Haggis

Bon Bons, with English mustard mayonnaise 6.95 (13)

Oxtail

Soup, finished with white truffle oil 6.95 (16)

Wild Mushroom & Leek

Crepes, herb cream sauce & parmesan crumb 7.95 (6)

Fishcakes

Mini smoked Fleetwood fish & cream cheese, cranberry sauce 7.95 (7)

Duck & Cherry Paté

Aged balsamic dressed salad, toasted granary bread 7.95 (16)

LAKELAND MEATS

Cooked to your liking, served with cauliflower cheese, roasted winter vegetables, triple cooked chips. Your choice of: Mushroom Cream or Red wine sauce or Cherry jus

12oz Pork Loin Steak 15.95 (9)

8oz Lakeland Fillet 25.95 (21)

12oz Lakeland Rib Eye 23.95 (21)

32oz Wing Rib (Serves 2) 49.50 (21)

PLEASE GIVE 48 HOURS NOTICE & WE WILL SUPPLY ANY ALTERNATE CUT ON REQUEST AT MARKET PRICE

LOCAL FAVOURITES

Venison (Drunken Old Deer)

Marinated in red wine, gin, bay leaves & orange on a bed of herb mash & dressed in its own juices 18.95 (21)

Duck Leg

Confit, honey roast parsnip crush & black cherry jus 16.95 (16)

Lamb Shank

Slow braised, parsley mash potato & Loweswater ale sauce 16.95 (18)

Rabbit

Casserole, accompanied by granary bread & butter 16.95 (13)

Chicken

A la king, accompanied by potato croquettes 12.95 (10)

Wild Boar Burger

Oven bottom muffin, chutney, pickles, tomato, triple cooked chips 12.95 (18)

Our famous Fleetwood Fish & Chips

Deep fried haddock, mushy peas, triple cooked chips in dripping 13.25 (7)

Breaded Whitby Scampi

Mushy peas, triple cooked chips in dripping 13.25 (7)

Lancashire Beef Suet Pudding

Rag rolled, oxtail gravy, triple cooked chips in dripping 10.95 (16)

Cumberland Sausage

Creamed mash, duo of onion sauces 9.95 (18)

Lamplighter Haddock Gratin

Baked in a rich mushroom cream & pepper sauce, fresh bread, dressed salad 13.25 (6)

EXTRA TREATS

Triple Cooked Fat Chips in Dripping 3.25

Cauliflower Cheese 3.50

Roasted Winter Vegetables 3.50

Chip Shop Mushy Peas 1.75

Creamed Mash 3.25

Haggis Mash 3.75

House Salad 2.95

Petit Pois 1.75

VEGETARIAN DISHES



Winter Vegetable Stew

Accompanied by granary bread & butter 8.95 (6)

Roast Vegetable Burger

Oven bottom muffin, onion chutney, pickles, beef tomato, vegetarian chips 11.50 (18)

Pasta

Fusilli. rich wild mushroom & leek cream sauce, granary bread 9.95 (10)

Goats Cheese

Fritter, honey roast butter nut squash, petit salad, onion marmalade 11.50 (7)

WELL BEHAVED CHILDREN EAT FREE
BEFORE 6.30PM (TERMS APPLY)

CHILDREN'S MENU

Fish Goujons 5.95

Scampi 5.95

Margarita Pizza 7.95

Mini Burger 6.95

Sausage, Mash & Gravy 4.95

Pesto Pasta 3.95

DESSERT

Plum Pudding

Rich rum sauce 4.95 (35)

Raspberry Brûlée Cheesecake

Berry compote, strawberry ice cream 5.95 (36)

Cartmel Sticky Ginger

Pudding, ginger & butterscotch sauce, rich custard or ice cream 6.95 (35)

Cartmel Sticky Toffee

Pudding, butterscotch sauce, rich custard or ice cream 6.95 (35)

Cartmel Sticky Chocolate

Pudding, chocolate sauce, rich custard or ice cream 6.95 (36)

Chocolate, Pear & Pistachio

Tart, vanilla pod ice cream 6.95 (36)

"Alcoholic's" Damson Gin Trifle

Topped with grated chocolate flake 5.95 (35)

"Cool Cow" Ice Cream

(Please ask for the daily selection)

1 Scoop 1.95

2 Scoops 3.50

3 Scoops 4.95

CHEESE

A Platter of Hand Selected Cheese From the "Cheese Larder" – Fig Jelly, Iced Celery & Biscuits 11.95

Selection includes:

Knockdrinna Meadow

An Irish unpasturised Ewe's cheese, rind washed with organic white wine & has subtle caramel & nutty flavours.

Mrs Kirkham's

Considered to be the star of Lancashire cheeses, produced on the family farm for three generations.

Ardrahan

This semi-soft cheese made from cow's milk originates from Ardrahan Farmhouse, Kanturk, Co. Cork in Ireland & has an earthy, farmhouse taste & zesty tang that enhances the rich buttery & meaty flavour.

Stichelton

An English blue cheese, Neal's Yard Dairy produce Stichelton in small batches using raw milk, rennet from calves' stomachs & hand-ladling & smoothing techniques.

Cashel Blue...

...was the first Irish blue cheese, first marketed in 1984; it was named after the Rock of Cashel overlooking the pastures close to the cheese farm of Jane & Louis Grubb.

Please note that the above cheese's may vary depending on supply please ask for the current selection

WHY NOT ENHANCE YOUR DINING EXPERIENCE
WITH ONE OF OUR DESSERT WINES OR PORTS

PORT

The quintessential drink with cheese

Cockburns Fine Ruby Port 3.50

Dows Fine White Port 4.50

Taylor's LBV Port 5.50

Graham's Crusted Port 4.95

DIGESTIFS

Martell VS 2.75

Courvosier VS 3.75

Remy Martin VSOP 4.95

Courvosier XO 8.50

Calvados 3.75

Extensive selection of single malts & Liqueurs

DESSERT WINE

Elysium Black Muscat (Perfect with chocolate) 6.50

Brown Brothers Late Harvest Orange Muscat & Flora 5.50

WE HAVE TAKEN THE TIME TO PAIR OUR DISHES WITH WINE FROM OUR EXTENSIVE LIST AND HAVE DISCREETLY PLACED THE BIN NUMBER OF THE RECOMMENDATION NEXT TO EACH DISH

WE ALWAYS WANT TO ENSURE THAT WE EXCEED ANY OF OUR GUEST'S REQUESTS AND AS SUCH, WITH 48 HOURS NOTICE WOULD BE DELIGHTED TO BUY IN MEAT OR FISH SELECTIONS OF YOUR CHOICE AND COOK THEM TO YOU LIKING AS WELL AS ANY OLD FAVOURITES FROM PREVIOUS MENUS. THESE WILL BE CHARGED AT MARKET PRICE.

ALL PRICES ARE INCLUSIVE OF VALUE ADDED TAX AT THE PREVAILING RATE