

Eddie's Bar

— 1824 —

Vodka Bar & Bistro

Starters

Soup of The Day (V) £3.95

Homemade soup served with a sourdough roll and butter

Prawn & Smoked Salmon Cocktail (GF) £4.95

*Fresh prawns & salmon smoked in house,
Served on a bed of mixed leaf salad with Marie rose sauce*

Homemade Thai Crab Cakes £5.50

Flavoured with ginger, chilli & soy, served with mango & chilli salsa

Ox Cheek & Wild Mushroom Arancini £4.75

Handmade risotto balls with a tender Ox cheek filling & a mustard & Guinness dipping sauce

Stuffed field Mushroom (VG GF) £4.50

Stuffed with cous cous & mixed vegetables, topped with goats cheese & Balsamic dressing

Cherry Tomato & Red Onion Bruschetta (VG GF DF) £3.95

Served on a slice of grilled ciabatta and dressed with basil & Balsamic glaze

Garlic Wild Mushroom £5.50

Fresh wild mushrooms cooked in a garlic, white wine & cream, served with a warm ciabatta

Mains

Slow Braised Beef & Red Wine Pie (DF) £9.95

Served with triple cooked chips, garden peas & a rich gravy

Lamb Shank & Mint Shepard's Pie (GF) £13.95

Topped with creamy mash & served with seasonal vegetables

Peri Peri Chicken £9.50

Half a chicken marinated in spicy peri peri sauce served with skin on fries, mixed leaf salad & ruby coleslaw

10oz Rump Steak £15.95

Served with triple cooked chips, mixed leaf salad, ruby coleslaw, field mushroom, roasted cherry tomatoes & Beer battered onion rings

Slow Roast Belly Pork (GF) £10.95

Served on a bed of creamy mashed potato with braised savoy cabbage served with cider & apple jus

Lowther Burger £8.95

Hand pressed ½lb burger in a red onion & sourdough roll topped with crispy bacon & cheddar cheese, served with skin on fries, mixed leaf salad & ruby coleslaw

Nacho Chicken Burger £8.95

Spicy fajita chicken topped with homemade tortilla chips, cheddar cheese, salsa, guacamole & soured cream, served with skin on fries, mixed leaf salad & ruby coleslaw

Lowther Mixed Bean Burger (VG) £8.95

Breaded bean & Cheese burger, topped with roast cherry tomatoes & served with skin on fries mixed leaf salad and ruby coleslaw

Butternut Squash & Chickpea Curry (VG VE DF) £8.50

Homemade curry served on a bed of basmati rice with a homemade chapatti and fresh coriander

Roast Cherry Tomato & Mint Spaghetti (VG) £7.95

Fresh pasta flavoured with tomato, garlic capers & mint.
Vegan or Gluten Free pasta available

Classic Caesar Salad £9.95

Traditional Caesar salad, chargrilled chicken, crispy bacon & ciabatta croutons,
With leaf salad & Caesar dressing

Confit Duck, Wild Mushroom & Spinach risotto £10.95

Slow cooked duck leg, fresh wild mushrooms & baby spinach cooked with rice, cream &
Parmesan cheese, served with garlic ciabatta

Oven Baked Salmon (GF) £11.50

Served on a bed of sauté new potatoes & wilted spinach served with lemon & dill
hollandaise

Sides

Triple Cooked Chips £2.50

Skin on Fries £2.50

Creamy Mash £2.50

New Potatoes £2.50

Side Salad £3.00

Beer Battered Onion Rings £2.25

Garlic Ciabatta Bread £2.50

Ruby Coleslaw £1.95

Steak Sauces £2.00

Brandy & Green Peppercorn

Creamy Stilton

Garlic & Wild Mushroom

Diane

Children's Menu

Sausage & Mash £5.50

Butchers sausages, fried & served with creamy mash, garden peas & rich gravy

Chicken Goujons £4.95

Battered chicken served with triple cooked chips & baked beans

Fish Fingers £5.50

Battered fish fingers served with triple cooked chips & garden peas

Childs Burger £4.95

Mini hand pressed beef burger served with skin on fries, beer battered onion rings, ruby coleslaw & mixed leaf salad

Tomato Spaghetti V £4.50

Simple fresh Tagliatelle with roast tomatoes & garlic served with ciabatta garlic bread

Sandwiches

Home cured salt beef and horseradish mayo. £5.95

Homemade fish finger sandwich with tartare sauce. £5.95

Double Decker B.L.T £5.50

Home hot smoked salmon with lemon and dill cream cheese. £6.50

Spicy Pulled pork and ruby coleslaw. £5.50

Brie and cranberry melt. £4.95

Roast veg, Goats cheese and pesto mayo. £5.50

Thai crab cake and spicy mango salsa. £6.50

All served on a choice of Ciabatta, Red onion sourdough roll or seeded bagel, with salad and sea salt crisps.

Desserts

Sticky Toffee Pudding (VG) £4.95

Homemade sticky toffee pudding topped with butterscotch sauce and served with Yorvale caramel and honeycomb ice-cream

Homemade Apple and Blackberry Crumble (VG) £4.95

Slow cooked apple and cinnamon, with fresh blackberries topped with an oaty crumble and fresh custard

Fresh Berry and Lavender Eton Mess (VG) (GF) £4.50

Fresh cream, berries and homemade meringue mixed together with a hint of fresh lavender

Homemade Profiteroles £4.95

Filled with red cherry cream and topped with a rich, dark, chocolate sauce

Coconut and Passionfruit Panacotta (VG) (GF) £5.50

Set coconut jelly, topped with homemade passionfruit sauce and fresh berries

Cheese Board £6.50

A selection of cheese and biscuits served with red onion chutney and mixed leaf salad garnish

Chocolate Torte (GF) £4.50

Homemade chocolate and almond torte with cherry puree and Yorvale vanilla ice-cream

Chef's Ice Cream and Sorbet £4.75

Three scoops of Yorvale ice-cream or sorbet from the following selection:
Vanilla pod ice-cream, Double chocolate chip ice-cream, strawberry sensation ice-cream, cappuccino ice-cream, caramel and honeycomb ice-cream, lemon sorbet and raspberry sorbet.

The Lowther Afternoon Tea

Sandwiches

Ham and piccalilli on white bread
Smoked salmon and cream cheese on brown bread
Cucumber and mint yoghurt dressing on white bread

Miniature Scone Selection

Plain, Fruit and strawberry and lavender scones served with strawberry jam and clotted cream

Treats

Raspberry and white chocolate macarons
Fresh fruit tart
Homemade chocolate eclair

£10.95 per person

£19.95 for two

£14.95 with a glass of prosecco

£26.95 for two people with a glass of prosecco