



THE LAMPLIGHTER DINING-ROOMS

MENU

STARTERS & LIGHT BITES

Our Famous "Fleetwood" Fish Goujons

Homemade tartar sauce and wrapped lemon 7.95

Soup of the Day

Please ask your server.

Cumbrian artisan bread and salted butter 5.95

Cumberland Scotch Egg

Served warm with Farrady's piccalilli 7.75

May also be ordered as a main course salad 9.95

Assortment of Cumbrian Artisan Bread

Butter, olive oil and balsamic vinegar 4.95

Traditional Prawn Cocktail

Cucumber salad, marie rose sauce 8.25

May also be ordered as a main course salad 9.95

Grilled Goat's Cheese En-Croute

Beetroot salad, basil and balsamic dressing 7.95

May also be ordered as a main course salad 9.95

Chicken Liver Parfait

Madeira soaked raisins, onion chutney,
toasted Cumbrian artisan bread 7.95

Tempura Battered Squid

Garlic mayonnaise, petit salad, wrapped lemon 8.95

May also be ordered as a main course salad 10.95

MAINS

Lamplighter Burger (Bin 32)

Lakeland beef and red onion, topped with pulled beef,
cheddar cheese, onion rings and chunky chips 15.95

Our Famous Battered "Fleetwood" Fish (Bin 11)

Haddock, chunky chips, mushy peas 16.50

Whitby Breaded Scampi (Bin 12)

Chunky chips, mushy peas 13.95

"Lancashire" Beef Suet Pudding (Bin 39)

Rag rolled, chunky chips, mushy peas, red wine jus 14.95

Lakeland Lamb Rump (Bin 33)

Rosemary infused mash potato, crushed carrot and swede,
red wine jus 18.95

Chicken Kiev (Bin 28)

Bread crumbed, filled with garlic butter, chunky chips, house salad,
garlic herb mayo 15.95

Linguini "Arrabiata" and Garlic Bread

Pasta bound with a homemade spicy tomato sauce served
with your choice of:

Served as above: Starter 7.95 Main Course 12.95

With Chicken: Starter 8.95 Main Course 14.95

With King Prawns: Starter 9.95 Main Course 16.95

With Mushrooms and Goats Cheese: Starter 7.95

Main Course 14.95

Homemade Lamplighter Curry

Lightly spiced, braised basmati rice, mango chutney and naan bread
Mushroom, Artichoke and Chickpea 14.95

Served with Chicken 16.95

Served with King Prawns 17.95

"Fleetwood" Catch of the Day (Please ask your server)

Simply pan fried and served with a herb lemon butter and
your choice of two sides to accompany. Market price.

Lakeland Beef

All served with chunky chips or rosemary infused mash,
grilled tomato, field mushroom, onion rings

8oz Fillet Steak 33.95

16oz Fillet Tail (to share) 59.95

1kg Wing Rib of Beef (to share) 59.95

Add peppercorn sauce, red wine jus or béarnaise sauce 2.95

Make your steak into a surf and turf, add prawn skewer 5.95
(Per skewer)

SIDES

Chunky Chips . Rosemary Infused Mash . Onion Rings
Crushed Carrot and Swede . Petit Pois . Mushy Peas . House Salad
All 3.95

CHILDREN

Fish Goujons and Chips 6.95

Sausage and Mash 5.95

Pasta with Tomato Sauce 4.50

Chicken Goujons and Chips 5.50

Beans on Toast 3.95

DESSERT

Dark chocolate torte

Served with salted caramel ice cream 7.95

"Cartmel" Sticky Toffee Pudding

Rich caramel sauce, thunder and lightning ice cream 7.95

Selection of Lakeland Ice Cream

Please ask your server for todays selection, served with
damson gin infused berry compote

1 Scoop 3.95 2 Scoops 5.50 3 Scoops 6.50

Black and red currant cheesecake

Served with crushed strawberry ice cream 6.95

Tart Au Citron

Berry coulis, double Jersey ice cream 7.95

Trou Normand

Granny Smith apple sorbet, served with warm calvados 6.95

Cheese Board 12.95

A selection of four delicious local cheeses, served with
crackers and traditional accompaniment
(enough to share between two)

Mrs Kirkham's Lancashire: Cow's, Unpasturised

Appleby Flakebridge: Cow's, Pasturised

Blackstick's Blue: Cow's, Pasturised

Comte: Cow's, Unpasturised

Cartmel Valley Smoked Brie: Cow's, Pasturised

A la carte lunch served 12noon to 3pm and A la carte
Dinner served 5pm to 9pm (Please note that this menu is
not available between 12noon and 5pm on a Sunday when
the Sunday lunch menu ONLY is served)

Food allergies and intolerances: Before ordering please
speak to one of the team about your requirements.

WWW.LAMPLIGHTERDININGROOMS.COM
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