# LUNCH MENU

LOCALLY SOURCED PRODUCE At Billy's, we believe fresh, local produce are key to an exceptional dining experience, and that's why we source many of our ingredients from nearby farms and suppliers.

## SUPPLIERS INCLUDE:

Cornvale Butchers / Caterite / McClures More Bakery / Cartmel Valley Smokehouse Hodgsons Fish / The Cheese Larder

## NIBBLES

Warm sourdough, whipped butter, balsamic vinegar & rapeseed oil ${f V}$	£6.50
Smoked duck & damson chipolatas, brown sauce	£8.00
Hummus, wild garlic pesto, chargrilled flatbread ${f V}$	£7.50
Feta cheese bunuelos, chimichurri ${f V}$	£7.00
Serrano ham croquettes	£8.00
Crab beignets, garlic aioli	£8.00
Gordal olives V GFO	£6.00

## STARTERS

Soup of the day, bread & butter V GFO	£6.50
Smoked haddock & Lancashire cheese souffle	£11.50
Grilled asparagus, wild garlic pesto, parmesan & poached egg V GFO	£9.00
Duck liver parfait, orange marmalade chutney & toasted brioche	£9.00

## MAINS

Battered haddock, triple cooked chips, mushy peas & homemade tartare sauce GFO	£17.00
Maple glazed gammon chop, triple cooked chips, pineapple relish & fried duck egg GFO	£18.00
Asparagus & mascarpone ravioli, wild garlic, whipped feta & toasted seeds ${f V}$	£17.50
2 4oz beef burgers, toasted sesame bun, cheddar cheese, lettuce & pickles GFO	£17.50
Crispy chicken fillet burger, toasted sesame bun, cheddar cheese, lettuce & pickles	£17.50
Add bacon to your burger	£2.00
Purgers are carved with drin on fries, onion rings & calculary	

Burgers are served with skin on fries, onion rings & coleslaw

#### SANDWICHES

All served on More Bakery ciabatta bread with watercress salad & cous-cous GFO	
Battered haddock goujons, homemade mushy peas, baby gem, tartare sauce	£10.50
Griddled halloumi, hummus, wild garlic pesto, rocket V	£10.50
Honey & mustard roasted ham, damson chutney, rocket	£8.50
Egg mayonnaise, watercress V	£7.50
Cheddar cheese, spiced tomato chutney, rocket ${f V}$	£7.50
Cold rare roast beef, horseradish mayonnaise, rocket	£9.50

## SIDES

Triple cooked chips, wild garlic emulsion VGO GFO	£6.00
Baby gem lettuce, soft duck egg & parmesan	£6.00
Skin on fries V GFO	£5.50
Sautéed fine beans & pinenut pesto V VGO GFO	£6.00

## DESSERTS

Sticky toffee pudding, miso butterscotch, vanilla ice cream GFO	£8.00
Vanilla pannacotta, macerated strawberries & gingerbread GFO	£9.00
Chocolate fondant, salted caramel ice cream	£9.00
Coconut & lemongrass pannacotta, passionfruit sorbet, mango salsa, coconut crumb GFO	£8.00

V = Vegetarian VGO = Vegan option available GFO = Gluten free option available Please speak with your server regarding allergy or dietary requirements.