



**THORNEY  
HOW**  
GRASMERE

---

## Thorney How Evening Menu

*Summer 2017*

Starters

<i>Soup of the day, served with bread</i>	<i>£4.50</i>
<i>Chicken liver pate, Served with bread</i>	<i>£5.00</i>
<i>Goat`s cheese &amp; beetroot salad, walnut dressing</i>	<i>£5.00</i>

Mains All £10.95.

Ploughmans Platter

*Local cheese, ham, salad, pickles and crusty bread.*

Pie of the day

*Slow cooked chicken or beef, with either fresh leeks or local ale, puff pastry crust, new potatoes, seasonal vegetables.*

Tuscan Bean Casserole (v+vg)

*A casserole of Borlotti and Butter beans cooked with smoked paprika, onion, garlic, tomatoes and fresh basil. Served with a warm granary baguette.*

*.For chef specials see board.*

*Any two courses £14.95 - for sweets see over*

*child portions available.*

Sweets- All £5.00 when ordered separately

Sticky toffee pudding

A sweet date based pudding served with toffee sauce and vanilla ice cream.

Vanilla Cheesecake

A home made vanilla flavoured cheese cake served with mixed fruit compote.

Berries and almond cake

Rich almond sponge with berries, served with thick custard

Ice Cream - £1.85 each

Choice of luxury ice cream pots from English Lakes Ice Cream.

Lakeland Ice Cream pots available - 7 flavours including Mango Sorbet (v, vg)

## Dietary needs

v = Vegetarian vg = Vegan

**Please advise if any dietary needs. All meals may contain traces of nuts. Please ask a member of staff about allergens before you order your meal.**

**All menu items are subject to availability.**

**See bar menus for beers, wines, spirits,  
soft drinks, teas and coffees.**