

Mrs Miller's

Culgaith

To start.....

A little fritter of local wild rabbit,

Cockle, lemon and caper dressing, fresh watercress. £8

Tandoori rubbed king scallops,

Curried cauliflower puree, Morecambe bay shrimp and onion bhaji, coriander and lime. £10

Spears of buttered asparagus,

Crispy crumbed duck egg, Lancashire cheese and truffle dressing. £8

Crab soup,

Home made pastis, crab 'rarebit'. £7

To follow.....

Grilled Cumbrian beef sirloin steak,

Black dub blue cheese and spring vegetable fricassee, proper home cut chips. £19

Pan fried sea bass,

Wild garlic risotto, home made ricotta, tomato and roasted pepper 'sauce vierge'.

£17

Roast breast of cornfed Goosnargh chicken,

potato gnocchi, spring vegetables, sauce chasseur and hedgerow herb peso. £18

Herb crusted Cumbrian lamb,

Parsnip puree, little fritters of slow cooked shoulder, lamb and garden mint juices.

£18

A selection of desserts will be available to finish.....

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