

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.....

Traditional fish and chips,

Home made tartare sauce, 'posh' mushy peas, lashings of salt and vinegar. £15

'Smoked' half lobster,

Wild garlic risotto, home made ricotta, tomato and roasted pepper 'sauce vierge'.
£21

Roast breast of cornfed Goosnargh chicken,

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

Pan roasted monkfish tail wrapped in Italian ham,

Parsnip puree, little fritters of braised ox tail and red wine sauce. £18

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

Mrs Miller's, Hazel Dene, Culgaith, Penrith, Cumbria,
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