

Mrs Miller's

Culgaith

Why not try our surprise chefs choice five course tasting menu for only £30. (To be taken by the whole table.)

To start.....

Charred fillet of treacle cured Cumbrian beef, beer pickled onions, wild mushrooms and brioche croutons. £9

Greenland prawn and smoked Scottish salmon risotto, lobster 'whip', fresh chives and a brace of village quail eggs. £7

Twice baked 'Old Nick' cheddar cheese soufflé. £6

'Out of shell' Scottish mussels, late winter vegetables, parsley and garlic, white wine butter sauce, crispy baguette. £8

To follow.....

Grilled Cumbrian beef sirloin steak, red wine and shallot sauce, little stilton salad and proper home cut chips. £19

Tandoori rubbed monkfish tail, winter vegetables, Morecambe bay shrimps, cucumber and apple, saffron potatoes, light curry cream. £18

Grilled local lamb chop, herb crumbed slow cooked shoulder, smoky garlic mash, salsa verde and home made ricotta. £18

Roast loin of local rabbit wrapped in Italian ham, carrot puree, hispi cabbage and bacon, little 'posh' leg meat pie, white wine and tarragon juices. £17

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

Please inform us of any dietary requirements or allergy's at time of booking.
Full vegetarian options upon request.

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