



MIDDLE RUDDINGS RESTAURANT

MAIN COURSE

HOMEMADE STEAK AND ALE PIE

Large chunks of Keskadale Farm Chuck Steak slowly cooked in our Cumbrian Ales and served in a Pastry case

£11.50

10 Oz Gammon Steak

With Fresh Pineapple & Chips

£11.50

Stumpie Tart (v)

(Vegans can request that the cheese be omitted and replaced with a crisp breadcrumb & pine nut topping)

Flaky pastry filled with Roast Mushroom, Basil, Sun-Blushed Tomatoes & Garlic then topped with a soft Goats Cheese 'Stumpie' from Thornby Moor Dairy. Served with Salad and Chips.

£12.25

Pan-fried Salmon Steak

With a Fresh Green herb & Olive Oil Sauce

£14.50

Rolled fillet of plaice

Local Fillet of Plaice, Rolled With a Mushroom & Dijon filling

£13.95

Risotto (v)

Roasted Pumpkin, Parsnip & Sage Risotto topped with shaved Parmesan and Truffle oil

£11.95

SLOW ROAST LOCAL LAMB

Served with a Red Wine, Rosemary & Redcurrant Gravy

£13.25

BORROWDALE HERDWICK LAMBS LIVER

With Bacon, Parsnip Mash & Baby Onion and Thyme Gravy
£11.75

10 OZ RIBEYE STEAK

Well matured Local Beef cooked to your liking, topped with Chef's Special Aromatic Butter and served with Onion rings.
£15.00

Roasted Onion, Blue Cheese and Walnut Tart (v)

Served with Salad & Chips or Vegetables & Potatoes
£11.00

Beef Florentine

Mature Ground Galloway Beef from Wasdale, aromatically flavoured, topped with Spinach and Ricotta then finished with a crispy Filo lid
£13.00

Roasted LOCAL PORK FILLET

Wrapped in Parma Ham nestling on a bed of Celeriac and Black Pudding Mash, then finished with a Madeira Wine sauce
£14.25

Crispy Parmesan chicken

Outdoor Reared Chicken breast marinated in Parmesan, Lemon & Thyme, then wrapped in Cumbrian Pancetta and Pan-Fried until Golden and Crisp
£13.75

