Hampsfell house hotel Early bird 5.30pm-6.30pm

Served 5.30pm – 6.30pm Monday to Saturday

- Chefs homemade soup served with crispy croutons Scampi and haddock Goujons with a lemon mayonnaise
 - Garlic Mushrooms with a warm slice of baguette
- Chefs smooth chicken and duck liver pate served with Cumberland sauce, oatcakes and side salad
- Classic Prawn Cocktail garnished with Poached Salmon with assorted salad leaves and a Marie Rose Sauce
 - Slow roasted Belly Pork
 Served on mashed potato with apple sauce and pan gravy
 - Grilled gammon steak served with fried egg Pineapple and chipped potatoes
- Pan fried chicken supreme wrapped in bacon with a creamy mushroom and white wine sauce
- Chefs steak and ale pie cooked in red wine and herbs topped with a puff pastry lid
- Fish of the day
 Sautéed Lambs Liver with Bacon and Onions with a red wine gravy
- Creamy mushroom risotto in white wine garnished with
 Parmesan shavings and pesto dressing

 (All the above served with a choice of potatoes and seasonal vegetables)

Homemade sweets of the day
Selection of English lakes ice cream
Two courses £15.95
Three courses £17.95

Tea £2.25 coffee £2.45 Allergens advice

Please note some dishes may contain allergens, please ask for advice when ordering.