# 1769 Bar & Restaurant

# Evening Menu 17.30 -21.30

### **NIBBLES**

Honey Roasted Cumbrian Chipolatas - wholegrain mayonnaise 5.50

Artisan Breads and Dipping Oils 5.50

## TO BEGIN

### Soup of the Day 6.95

### Marinated Olives, Focaccia and Oils 7.50

Nachos - Smothered with jalapenos, salsa, sour cream and cheese 7.95 Goats Cheese Beignets - Pear and toasted almond salad, apple and truffle dressing 7.95 Classic Prawn Cocktail - Baby prawns, marie rose sauce and brown bread 8.50 Smoked Ham Hock Terrine - Piccalilli and crisp bread 7.95

Cured Salmon – Cooked sous vide, avocado, cauliflower & cucumber 11.50

### TO FOLLOW

Pie of the Day - Hand Cut Chips & Vegetables 15.95

Beer Battered Fish and Chips - Hand cut chips, mushy peas and tartare sauce 16.95

Classic Cumberland Sausage and Mash - Red onion gravy and vegetables 16.95

Plant Based Burger - Beef tomato, vegan Cheese, baby gem, pickles, fries and salad 16.95

Homemade Beef Burger - Monterey jack, pickles, slaw, salad and fries 16.95

Lamb Loin - Violet potato mash, charred baby gem, baby carrots, onion ash and jus 22.50 \*2.50 Dinner, Bed and Breakfast supplement\*

Belly Pork - Fondant potato, chorizo, roast shallot, wild mushroom and jus 17.95

Vegetable Thai Green Curry - served with rice 16.95

(Add Chicken or King Prawns - 4.50)

Pan Fried Chicken Breast- Roast garlic potato puree, crispy leg bon bon, kale and jus 17.95

Cod Supreme - Curried potato, spinach, onion bhaji and saffron sauce 20.00 \*1.50 Dinner, Bed and Breakfast supplement\*

Cauliflower Steak - Curried potato, spinach, onion bhaji and saffron sauce 16.95

## SOURDOUGH PIZZA'S

Traditional Margherita 13.50

1769 Hot One - Mozzarella, jalapenos, pepperoni, onions &

peppers 14.50

Chicken Pesto - Mozzarella, chicken and pesto 14.50

Kiev - Mozzarella, garlic and chicken 14.50

**Double Pepperoni -** Mozzarella and pepperoni 14.50

Meat Feast - Mozzarella, Pepperoni, ham, chicken and sausage

14.50

Ham & Mushroom 14.50

**Vegetarian** - Mozzarella, peppers, mushrooms and olives **14.50** 

Garlic Bread 10.00

Garlic Bread with Cheese 11.00

### SALADS

Halloumi & Avocado – with sweet chilli Jam 14.95 Baby Prawn & Smoked Salmon – Cucumber, Gem Lettuce, Marie Rose Sauce, Granary Croutons 17.00

### **SIDES**

Coleslaw 3.50 Onion Rings 4.00 French Fries 4.50 Hand Cut Chips 4.50 Sweet Potato Fries 5.00 Mixed Salad 4.00

### TO FINISH

Sticky Toffee Pudding - Toffee Sauce and Vanilla Ice Cream 8.50

Cheesecake of the Day 8.00

Cheeseboard – Three local cheeses, piccalilli, quince jelly, pickled celery 12.50

English Lakes Ice cream – 3 Scoops 7.50

(Please Ask Your Server for Today's Flavours -

Vegan Options Available)

Chocolate Ganache – Berry compote, berry gel and raspberry sorbet 8.50

White Wine	125ml	175ml	250ml	Bottle	<b>Red Wine</b> 125ml 175ml 250ml	Bottle
1 Parini Pinot Grigio	5.1	6.5	8.2	24	<b>11 Tekena Cabernet Sauvignon,</b> 5.1 6.5 8.2	24
<b>Delle Venezi</b> Distinctive nose of wild flowers, with touches of honey and banana; soft,					Chile Light-bodied and juicy, with a plum and bramble-fruit character	
fresh and lively with notes of ripe pear					<b>12 Whispering Hills Merlot,</b> 5.1 6.5 8.2 <b>California</b>	24
2 Tekena Sauvignon Blanc, Central Valley, Chile Refreshing, with citrus and tropical fruit flavours and a crisp finish	5.1	6.5	8.2	24	Typically soft and juicy with ripe berry fruit flavours and supple tannins. A small proportion of Cabernet Sauvignon is added to give added	
3 Flagstone Word of Mouth Viog- nier,				25	structure and depth of flavour	25
South Africa Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white					13 Short Mile Bay Shiraz, South-Eastern Australia Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish	
4 Picpoul de Pinet, Réserve Mirou, France Citrussy southern French white made from the Picpoul grape				27	14 Tenute Piccini "Antica Cinta" Chianti, Italy Bright, ruby-red wine with intense and persistent fragrance of mature red fruit. Well structured	27
5 Don Jacobo Rioja Blanco, Bodegas Corra				28	and smooth with soft tannins and distinct notes of red fruit	
Spain Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape					15 Callia Selected Malbec San Juan, Argentina A rich Malbec that shows a good concentration of blackberry and plum	28
6 Waipara Hills Sauvignon Blanc,				28	flavours	20
Marlborough, New Zealand Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes					16 Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character	28
					Champagne and Sparkling Wines	
Rose Wine	125ml	175ml	250ml	Bottle	17 Da Luca Prosecco,	8.5
<b>7 Parini Pinot Grigio Rosato Delle Venezie, Italy</b> Soft, coppery-pink rosé; delicate and	5.1	6.5	8.2	24	Italy (20cl) Pear and peach fruit on a lively, yet soft and generous palate	
fruity bouquet; soft and fresh on the palate					18 Da Luca Prosecco, Italy	29
8 Whispering Hills White Zinfandel California, USA	5.1	6.5	8.2	24	Pear and peach fruit on a lively, yet soft and generous palate	
Loads of fresh summer-fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel					19 Louis Dornier et Fils Brut, France A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate	37
					20 Taittinger Brut Réserve, France The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend	55
					21 Laurent-Perrier Cuvée Rosé Brut, France Liaison with grape skins tantalisingly leaves this delicate colour yet excludes a floral fragrance evolving soft red berry richness	95

richness