



BRAYTON PARK

Starters

Homemade Soup of the day Served with our daily made fresh bread	£4.95
Breaded Brie Brie wedge breaded and deep fried served with local Cumberland sauce and a dressed crisp side salad	£6.50
Garlic Mushrooms Sautéed button mushrooms in a creamed garlic sauce with a homemade cheese roll	£6.50
Scotch Egg Local free range egg incrusted in our Brayton Park traditional Cumberland pepper sausage served with a crisp dressed side salad and mustard mayonnaise	£7.50
Classic Prawn Cocktail (GF) Norlandic prawns served with our homemade Marie Rose sauce and dressed crisp side salad	£6.95
Tempura Mixed Vegetables Tempura battered mixed vegetables with a sweet chilli mayonnaise dipping sauce	£5.95
Pork scratchings with homemade and home-grown apple sauce (GF)	£3.95
Garlic Baguette Homemade garlic butter served throughout a warm baguette	£3.95

Fish

Seabass Fillet (GF) £16.95 Served with warm jalapeño jam, dressed crisp side salad, coleslaw and twice cooked chips	
Salmon Fillet (GF) Pan seared North Sea Salmon fillet served with a lemon and dill butter, seasonal vegetables and choice of potatoes	£16.95
Wholetail Whitby Scampi Wholetail Whitby scampi served with homemade chunky tartar sauce, twice cooked homemade chips and either a dressed crisp side salad with homemade coleslaw or garden peas	£13.95

All our meat is produced and sourced from local farms and everything we served is homemade and cooked to order. We hope you enjoy dining with us and would welcome any feedback.

Main Meals

16oz Horseshoe Gammon Steak

Served with a local free range fried egg, beer battered onion rings, grilled pineapple, seasonal vegetables and choice of potatoes

£13.95

Farmhouse Duo

8oz gammon and either our Brayton Park sweet mild Cumberland sausage or our Brayton Park traditional Cumberland pepper sausage, served with a local free range fried egg, beer battered onion rings, seasonal vegetables and choice of potatoes

£15.95

Brayton Park Cumberland Sausage – Traditional Pepper Recipe or Sweet Mild Sausage

Using the whole pig, 160 year old recipe Cumberland sausage ring served with caramelised onion gravy, fried egg, seasonal vegetables and choice of potatoes

£12.95

Brayton Lamb Henry (GF) (DF)

8 hours slow cooked lamb Henry served with its rich braising juices, mint sauce, topped with parsnip crisps and accompanied by seasonal vegetables and choice of potatoes

£16.95

Brayton Lamb Chops (GF) (DF)

Three Brayton bred lamb chops with a rich gravy seasonal vegetables of the day and choice of potatoes

£15.95

Freshly Baked Homemade Steak Pie in Shortcrust Pastry

Slow braised beef encased in a rich shortcrust pastry served with rich gravy, topped with sweet potato crisps and accompanied by seasonal vegetables and choice of potatoes

£13.95

Beef Lasagne

Homemade layered beef lasagne with cheese sauce served with dressed crisp salad, homemade coleslaw and twice cooked chips

£13.95

Sticky Chicken (GF)

Pan Fried Chicken Breast with onions and mushrooms in a sweet soya, balsamic and honey sauce with boiled rice

£12.95

Chicken Elizabethan (GF)

Charred chicken breast served in a white wine cream sauce with bacon, mushroom and onions served with seasonal vegetables and choice of potatoes

£13.95

Lakeside Salads (GF)

Charred Roast Chicken or Prawn with Marie Rose Salad with mixed lettuce leaves, homemade coleslaw, pasta salad and choice of potatoes

£13.95

Vegetarian

Mushroom Stroganoff

Smoked paprika cream sauce with mushrooms, gherkins and onions, served with boiled rice and garlic baguette

£11.95

With your meal you have a choice of new potatoes, dauphinoise potatoes or twice cooked homemade chips

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