

### starters

### CHEF'S HOMEMADE COUNTRY TERRINE • £5.75 (GF)

Minced pork and apple terrine, served with chef's ever changing yummy chutney, salad leaves and crackers

#### CHEF'S HOMEMADE SOUP • £4.75 (GF) (V)

Served with toasted bloomer from grange bakery and butter

#### BASKET OF SCAMPI • £5.25

Served with homemade tartar sauce, and a lemon side salad

GOAT'S CHEESE AND WILD
MUSHROOM RISOTTO • £5.75 (GF) (V)

#### CHILLI CREAM

KING PRAWNS • £5.95 (GF)

Cooked in a creamy white wine chilli and garlic sauce, with a wedge of bread to mop up the sauce

### BURY BLACK PUDDING POTATO CAKE • £5.45

Sat on a bed of mixed rocket and watercress leaves, topped with a fried egg

(ALL SAUCES ARE GLUTEN FREE, PLEASE ASK SERVER IF GLUTEN FREE TOASTED BREAD IS PREFERRED)

### side dishes

HAND CUT CHIPS • £2.75

HOMEMADE ONION RINGS • £2.50

HOMEMADE COLESLAW • £1.50

STILTON CREAM SAUCE • £1.50

JUG OF GRAVY • £1.00

SIDE SALAD • £2.00 MUSHY PEAS • £1.00

PEPPERCORN SAUCE • £1.50

EXTRA SIDE SAUCES • £0.25

SEASONAL VEGETABLES • £2.50

POT OF STEAMED RICE • £2.00

GARLIC CIABATTA • £2.50

During busy periods sides are not available on their own

FOR THOSE WHO LIKE TO CHECK OUT OUR PUDDINGS BEFORE CHOOSING THEIR MEAL

#### WE ALWAYS HAVE A

FRUIT CRUMBLE SERVED WITH CUSTARD

THE FAMOUS STICKY TOFFEE PUDDING

DUO SELECTION OF ENGLISH LAKES ICE-CREAMS (ONLY THE BEST)

As well as our regular puddings see our card on your table for even more tasty choices

## main course

### \*SUNDOWNER BEER BATTERED COD AND CHIPS • £10.75

Hand-cut chips, mushy peas, homemade tartar sauce and lemon

#### HOMEMADE FISH PIE • £11.95 (GF)

Mixed white fish and salmon cooked in a white wine sauce with celery, onion and peas, topped with mashed potato and cheese, served with a chunk of bread, and a side salad

#### HANDMADE GAME PIE • £12.95

Traditional pie, filled with a mix of venison, rabbit and pheasant, served with a creamy mash and side of garden peas

#### 1/2 POUND SUNSHINE BURGER • £10.95

Beef Burger, cheese, sliced tomato lettuce onion ring on a toasted brioche bun with hand-cut chips, and house slaw

#### BEEF LASAGNE • £9.95

Tender minced beef in a Ragu sauce, layered with green pasta sheets and topped with a creamy béchamel sauce and served with a garlic ciabatta roll and a side salad

#### \*12oz HONEY GLAZED GAMMON STEAK • £11.50 (GF)

Grilled mushroom, fried egg and hand cut-chips, with a side of tomato and pineapple salsa

#### 10oz SIRLOIN STEAK • £18.95 (GF) (COOKED TO YOUR LIKING)

Hand cut chips and grilled tomato, mushroom

and homemade onions rings
SURF it UP with 3 KING PRAWNS • £3.00

#### 80z PICANHA RUMP STEAK • £12.50 (GF)

(COOKED TO YOUR LIKING)

Hand cut chips and grilled tomato, mushroom and homemade onions rings

SURF it UP with 3 KING PRAWNS • £3.00

#### ½ ROAST JERK CHICKEN • £10.95 (GF)

Using scotch bonnet chilli peppers, spring onion mix of spices dry rubbed and whilst marinating adding soy sauce, oil and vinegar. YES its on the warm side but well worth it, served with either RICE or CHIPS and a side of house slaw (split of rice and chips not available SORRY), add a small basket of chips for £1.50 to accompany the rice.

### AWARD WINNING LOCALLY SOURCED CUMBERLAND SAUSAGE • £9.95

Homemade sausages traditionally made with sheep and hogg casings using only the finest ingredients, combined with locally sourced pork, served on a bed of black pudding mashed potatoes and a side of sweet onion gravy.

#### STEAK ALE MUSHROOM PUDDING • £9.95

Lean diced beef with mushroom in a classic rich ale gravy, with a side of creamy mashed potatoes and mushy peas.

Side jug of gravy 50p

#### HANDMADE CHEESE AND LEEK PIE • £9.95 (V)

Served with a side of creamy mash potatoes and garden peas

#### VEGETABLE STIR FRY • £8.95 (GF) (V)

Shiitake mushrooms, mangetout, courgettes, water chestnuts, red onion, spring onion, chilli, garlic, soy sauce, sesame oil, served with a side of jasmine rice

### FOOD ALLERGIES, INTOLERANCES & SPECIAL DIETRY REQUIREMENTS

All sauces and soups are gluten free we do use gluten free flour for batter mix, however this does contain ale, if you have any further dietary requirements please advise at time of ordering.

One fryer remains gluten free for cooking chips please advise server if you are gluten free.



PUDDING CARD IS ON YOUR
TABLE AS WELL AS A MENU
WITH A SELECTION OF
TEAS AND COFFEES

WINE MENU SELECTION AVAILABLE ON YOUR TABLE

CHILDREN'S MENU AVAILABLE

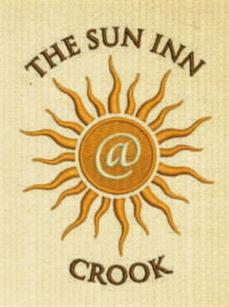
DOG TREATS ALSO AVAILABLE



FOLLOW us on TWITTER - @SunInnCrook
LIKE us FACEBOOK - SunatCrook
FOLLOW us on INSTAGRAM - @thesuninn\_crook

WHY not download our APP
The Sun Inn for great offers and birthday specials

WWW.SUNINNCROOK.COM Telephone 01539 821351



# EVENING MENU

### WELCOME to THE SUN INN @ CROOK

HOME OF A WARM WELCOME and GREAT FOOD, arrive as a customer leave as a FRIEND

Our aim is to ensure you enjoy your experience from arrival until you have to leave.

We use local suppliers as much as possible to ensure quality CARTMEL VALLEY GAME provide the amazing LOCAL HOMEMADE SAUSAGE and all our GAME which is available regular on our winter specials.

PIONEER and LAKES SPECIALITY – provide us with our STEAKS and CHICKEN I highly recommend the 12oz GAMMON its mouth-watering, they also source our Hogget from YEW TREE FARM HERITAGE MEATS for our TRADITIONAL SUNDAY LUNCHES served all day SUNDAYS from Midday.

Our Chips at The Sun Inn are always homemade! We peel and chip on the premises every day, during busier times we also source them ready done for us from WINSTER NURSERIES

Our HEAD CHEF RYAN is also locally sourced and home grown from WINDERMERE with 12 years' experience in Kitchens since he was 15 he has two passions one is cooking and the other his football.