



Lunch Menu

Served 12 – 3pm

Soup of the Day served with a warm bread roll and butter

£3.95

Beer battered Brie wedges and Cumberland Sauce

£5.25

Sandwiches

(served on your choice of white or brown bread, baguette or ciabatta, with a salad garnish)

High Cross Sandwich (bacon, chicken, red onion, tomato and lettuce)

£5.95

Prawn Sandwich with and Marie Rose dressing

£5.95

Smoked Salmon and Cream Cheese Sandwich

£5.95

Bacon and Brie Sandwich

£5.95

Cheese and Pickle Sandwich

£4.95

Hot Beef and Onion Sandwich

£5.95

Tuna Melt

£4.95

Side Orders

Portion of Chips

£1.75

Garlic Bread

£1.95

Cheesy Garlic Bread

£2.25



Meals

Scampi and Chips served with your choice of peas or salad and tartare sauce
£9.95

16 oz Gammon served with Two Free Range Eggs, Hand cut chips and Garden Peas
£12.95

Home-made Game Pie with shortcrust pastry, served with hand cut chips and Seasonal Vegetables
£10.75

Whitby Scampi served with home-made tartar sauce, hand cut chips and salad
£9.95

Beef Lasagne served with garlic bread and salad
£8.95

Salmon Fishcakes served with sweet chilli jam, chips and salad
£10.25



Seasonal Treats

Served until 6pm



Mince Pies
£1.50

Toasted Cranberry Teacakes
£1.75

Scone with Homemade Rum Butter
£2.25

A Selection of Teas, Coffees & Hot Chocolates

Or with something a little stronger:

Mulled Wine or Hot Cider
£3.00



The High Cross Inn, Broughton-in-Furness, Cumbria, LA20 6ES. Telephone 01229 716272

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Evening Menu

Served from 5:30pm

Starters

Soup of the Day served with a warm bread roll and butter

£3.95

Taste of the Lakes Smoked Salmon and Prawns served with a marie-rose sauce, dressed salad and brown bread

£5.95

Creamy Garlic Mushrooms served with a crusty bread roll

£4.95

Port and Stilton Pate served with wholemeal toast, walnuts and red grapes

£5.25

Bury Black Pudding and Wensleydale Toner dressed with a citrus and parsley syrup and salad leaves

£5.75

Warm Goats Cheese, Pear and Walnut Salad served with a wholegrain mustard dressing

£5.25



Evening Menu

Served from 5:30pm

Main Courses

16 oz Gammon served with Two Free Range Eggs, Hand cut chips and Garden Peas
£12.95

Crakeside Pork & Stilton Sausages, Creamy Mashed Potatoes, Gravy & Vegetables
£10.25

Home-made shortcrust Game Pie, served with hand cut chips and Seasonal Vegetables
£10.75

Whitby Scampi served with home-made tartar sauce, hand cut chips and salad
£9.95

Beef Lasagne served with garlic bread and salad
£8.95

Seafood stuffed pasta in a prawn, cream & lemon sauce served with garlic bread
£9.95

Salmon Fishcakes served with sweet chilli jam, chips and salad
£10.25

10oz Sirloin Steak with home-made red onion marmalade, served with chips & salad
£17.95

Cumbrian Chicken (chicken breast stuffed with black pudding) served with a wholegrain mustard sauce, new potatoes and seasonal vegetables
£10.75

Harvest Pie (Layers of cheese, potato, onion, tomato and spinach in shortcrust pastry), served with a spicy tomato sauce, new potatoes and dressed salad leaves
£9.45

Slow Cooked Lamb Shank in a red wine and rosemary sauce, served with Creamy Mashed Potatoes and Seasonal Vegetables
£12.95



Desserts

Served All Day

Sticky Toffee Pudding served with Custard

£4.25

Belgian Waffle served with Clotted Cream Vanilla Ice Cream and Red Berry Sauce

£4.25

Christmas Pudding with Brandy Sauce

£4.95

Mince Pies and Cream

£3.95

Mixed Windermere Ice Creams

£3.95

Lakeland Cheeseboard (A selection of local cheeses served with grapes, red onion marmalade and water biscuits)

£5.75

Teas, Coffees & Hot Chocolates

Pot of Tea (Earl Grey, English Breakfast, Darjeeling, Fruit Teas)	£1.75
Cappucino	£1.75
Black Coffee	£1.60
Caffe Latte	£1.70
Macciato	£1.75
Hot Chocolate	£1.65
(with Cream)	£1.85



Should you have any dietary requirements or food allergies please inform a member of staff, who will endeavour to assist with your requirements.

Please Note:

All of our food is home made and cooked to order. Your patience is appreciated when the restaurant and bar are busy.

It will be worth the wait!

Keep up to date with High Cross Inn news and details of future events on our website (www.highcrossinn.com), Facebook page and Twitter ([highcrossinn](https://twitter.com/highcrossinn)), or review your experience at The High Cross Inn on Trip Advisor



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