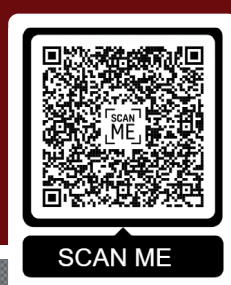




LOUNGE & LIBRARY MENU



www.eskdalehotel.co.uk
EMAIL: enquiries@eskdalehotel.co.uk
TEL: 013873 80357

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LOUNGE & LIBRARY MENU

**SERVED 12 NOON TILL 2PM
ON SELECTED DAYS**

2 Courses for £18.00

1 Course £14.00

**Don't Forget our
Sunday Roasts,
Check out the black board
for chef's choice
(Available Sundays Only)**

KIDS MENU

| | |
|---|--------------|
| Grilled Cumberland Sausage – Mash and Vegetables..... | £7.50 |
| Kids Beef Burger – with Cheese & Skinny Fries | £7.95 |
| Fried Chicken Goujons – with BBQ Sauce Fries & Coleslaw | £7.95 |
| Breaded Scampi – with Chips & Vegetables..... | £7.95 |
| Chefs Pasta Of The Day – with Garlic Bread..... | £7.95 |

KIDS DESSERTS

**Cleared Plates can add a scoop of Ice
Cream for £1.50, additional Scoops £1.50**

APPETISERS / ON THEIR OWN £7.95

Chefs Soup Of The Day –
with Warm Crusty Bread

Smooth Chicken Liver Pate –
Smooth Pate with redcurrant, Cumberland Sauce,
Rocket Salad & Toasted Bread **GF OPTION**

Prawns Marie Rose –
Succulent Prawns Bistro salad, Marie Rose Sauce &
Buttered, Brown Bread

Chefs Arancini –
with Chilli Relish & Rocket Salad

Calamari –
Lemon Garlic Aioli and Rocket Salad

MAINS & LIGHT MEALS

Omelette –
3 Egg Omelette with Mature Cheddar, Dressed Salad,
**Add Bacon / Onion / Mushrooms / Peppers to
your Omelette**

Famous Crispy Chicken Ceasar Salad

Scottish Breaded Haddock –
Tartar, Lemon, Garden Peas & Triple Cooked Chips

Steak & Stout Pie –
Traditional Steak Pie with Golden Puff Pastry,
Seasonal Vegetable & Triple Cooked Chips

Scottish Breaded Scampi –
Tartar, Lemon, Dressed Salad & Triple Cooked Chips

Chefs Pasta of the day –
with Garlic Bread

SIDES

| | |
|--|--------------|
| Dressed Side Salad..... | £3.50 |
| Skinny Fries | £3.50 |
| Tripler Cooked Chips..... | £3.50 |
| Garlic Ciabatta | £3.50 |
| Giant Beer Battered Onion Rings | £3.50 |
| Homemade Coleslaw..... | £3.00 |

DESSERTS

Warm chocolate Brownie –
with Vanilla Ice Cream

Guest Cheesecake –
with Double Cream or Ice Cream

Sticky toffee Pudding –
with Double Cream or Vanilla Ice Cream

2 Scoop of Ice Cream or Sorbet