

Evening menu

Meals are served between 6.00 and 8.30

Starters

Creamy twice baked mature cheddar souffle
served with a salad garnish

£5.45 (V)

Chicken liver and smoked bacon pâté with
redcurrant, orange & port, served with toasted
ciabatta, chilli jelly and salad garnish

£5.45 (gf available)

Free-range chicken goujons served with
Cumberland honey mustard mayonnaise and
salad

£5.45 (df)

Avocado baked with sautéed peppers, onion and
horseradish, topped with a herb crumb

£5.45 (Ve/df, gf available)

Baked butter beans in a rich tomato and black
olive sauce served with our own bread and salad
garnish

£5.45 (Ve/df, gf available)

Samson Inn soup of the day with our own bread
roll and butter

£4.95

Mains

Vegetable moussaka

Aubergines and green lentils in a lightly spiced
tomato sauce topped with a cheesy bechamel,
served with bread and salad
£10.95 (V, gf, Ve/df available)

Bangers and mash

Butcher's pork sausages on creamy mashed
potato with caramelised onion gravy and peas
£10.95

Baked chicken breast

Cooked in a cheese sauce and topped with a bacon
and mozzarella crumb, served with chunky chips
and salad
£11.95 (gf available)

Fish pie

Salmon, cod and smoked haddock in a white wine
sauce, topped with mashed potato and cheddar
cheese, served with garden peas and broccoli
£12.95 (gf)

Fennel risotto

Creamy fennel risotto with halloumi cheese,
rocket and dressed with pea oil
£10.95 (V, gf, Ve/df available)

Gammon and eggs

10oz gammon steak with two free range eggs,
chips and peas
£10.95 (gf, df available)

8oz Steak

8oz sirloin steak cooked to your liking served with
grill garni, battered onion rings, salad leaves and
chunky chips
£15.95 (df available, gf available)

The Samson burger

Made with local, rare breed beef in a toasted bun
with mayonnaise, cheddar cheese and our bacon
jam served with chunky chips and salad
£12.45 (gf available, df available)

Steak and ale pie

Homemade steak and ale pie served with chunky
chips, peas, root vegetable mash and a jug of
homemade gravy
£11.95

Lamb tagine

Richly spiced tagine of local lamb and apricots
served with herby couscous and natural yoghurt
£12.95 (df available)

Side dishes

Our chefs have designed the main courses to be complete dishes, but if you would like something extra to accompany your meal we offer the following:

Vegetables
£2.95

Chunky chips or skinny fries
£2.50

Battered onion rings
£2.50

Mixed salad
£2.95

Bowl of nachos with salsa and melted cheese
£3.75

Our own bread with olive oil and balsamic dip
£1.95

Steak sauces

Dianne
Cracked black pepper
Blue cheese
Dijon, mustard and tarragon

£1.95 each

Desserts

Marquise au chocolat - a rich chocolate torte topped with a layer of chocolate mousse, served with cherry compote and cream or ice-cream
£5.45 (V, gf)

Warm apple and cinnamon crumble served with custard, cream or ice-cream
£4.95 (V)

Treacle tart served with custard, cream or ice-cream
£5.45 (V, Ve/df available)

Rich date sticky toffee pudding and toffee sauce served with custard, cream or ice-cream
£4.95 (V)

Lemon posset served with fresh berries and shortbread
£5.45 (V, gf available)

Rice pudding made with cardamom infused coconut milk and topped with tangy caramelised pineapple chunks and candied pistachios
£5.45 (Ve, df, gf)

Trio of English Lakes Ice cream - choose from Crushed Strawberry, Death by Chocolate, Madagascan Vanilla or Toffee Fudge
£4.95 (V)

Trio of local cheeses, crackers and our own chutney
£6.25 (V, gf available)

Tea and Coffee

Coffee or espresso
£1.70
Latte or cappuccino
£2.00
Tea or herbal infusion
£1.50
Hot chocolate
£1.90