

## 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, gf available)

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

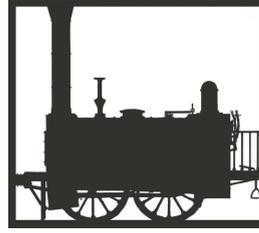
## Tea and coffee

Tea or herbal infusion  
£1.50

Coffee or espresso  
£1.70

Latte or cappuccino  
£2.00

Hot chocolate  
£1.90



## THE SAMSON INN LUNCH MENU

We try to source our ingredients locally where possible, benefiting from the wealth of superb produce on our doorstep. We work with local farms and suppliers to ensure that the meat in our dishes has been reared to high welfare standards, roaming freely outdoors for as much of the year as they can.

We use Fairtrade ingredients wherever we can and all our tea, coffee and sugar is Fairtrade.

Our dishes are prepared in our own kitchen from fresh ingredients and we aim to serve high quality food as quickly as we can. We hope you will understand if you have to wait at busy times.

Please ask our staff for more detailed allergen information.

gf = gluten free

df = dairy free

V = vegetarian

Ve = Vegan

Soup of the day served with our own bread roll

£4.95

Soup with a sandwich

£7.95

Ploughman's lunch – Trio of local cheeses, a pickled egg, our own chutney, a bread roll & salad

£7.45 (gf available)

Avocado baked with sautéed peppers, onion and horseradish, topped with a herb crumb and served with fries and salad garnish

£7.25 (Ve/df, gf available)

Baked butter beans in a rich tomato and black olive sauce served with fries and salad garnish

£7.25 (Ve/df, gf)

Free-range chicken goujons with Cumberland honey mustard mayonnaise and fries

£7.25 (df)

Creamy twice baked mature cheddar souffle with fries and salad

£7.25 (V)

Vegetable moussaka - aubergines and green lentils in a lightly spiced tomato sauce topped with bechamel, served with bread & salad

£10.95 (V, gf, Ve/df available)

Our own beef burger in a toasted bun with mayonnaise, cheddar cheese and our homemade bacon jam, served with fries

£12.45 (gf available, df available)

10oz gammon steak, served with two free-range fried eggs and fries

£10.95 (gf, df available)

## Sandwiches

All served with salad, home-made coleslaw and fries on ciabatta (but please ask if you would prefer sliced bread or a soft bap)

Cheese with chutney, tomato and salad

£6.75

Breaded chicken with mustard mayonnaise and lettuce

£6.95

Butchers sausage, apple sauce and Cumberland honey mustard mayonnaise

£6.95

Smoked salmon, cream cheese and cucumber

£6.95

## Side dishes

Skinny fries

£2.50

Chunky chips

£2.50

Beer 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