



MENU

SERVED MONDAY TO SATURDAY

LUNCHTIMES 12 NOON – 2 PM & EVENINGS 5.30 PM – 9.00 PM

SUNDAY

12 NOON – 9.00 PM

*Also –
See the Blackboard for today's choice of Specials
&
on Sunday the choice of Roasts*

Parties of 10 or more – We are unable to split the bill between individuals as, on occasions, we have not received full payment when customers come and pay individually. At the end of the evening you will be presented with a detailed bill showing the total for the whole party. Please spilt the bill and organise full payment. We apologise for any inconvenience that this may cause.

THIS MENU IS AVAILABLE IN LARGE PRINT



For Great Food & Accommodation

Functions; Parties; Christenings; Funeral Lunches/Teas; Informal Weddings

*Our 21 bedrooms are located across the courtyard
from the main bar and dining areas and offer excellent facilities.*

Great Clifton Workington CA14 1TS

Tel: 01900 64616

Email: enquiries@oldginnhouse.co.uk

www.oldginnhouse.co.uk

FULL ALLERGEN INFORMATION CAN BE FOUND IN OUR BOOKLET – please ask

*Thank you for your patience -
As food is prepared & freshly cooked it may take a little time especially at busy periods*

Starters

Soup of the Day	£5.25
Chef's homemade soup served with a crusty roll & butter – <i>please ask for today's variety</i>	
Black Pudding & Bacon Stack	£6.75
Served with a drizzle of peppercorn sauce	
Creamy Garlic Mushrooms V	£6.50
Served with a warm crusty roll	
Rosettes of Smoked Salmon	£6.75
Served with a radish, mouli & pea shoot salad with a lemon mayonnaise	
Bruschetta	£6.50
Topped with melted brie, cranberry & crispy bacon	
Prawns & Marie Rose Sauce	£6.75
Succulent cold-water prawns with Marie Rose sauce on a bed of crisp lettuce served with brown bread & butter	
Hot & Spicy Breaded Creel Prawns	£6.75
Served on a bed of sauté peppers & onions with a sweet chilli drizzle	
Mango & Brie Parcels	£6.50
Served with a salad garnish	
Chicken Mini Fillets	£6.75
Southern fried tender chicken mini fillets served with a salad garnish & a choice of sweet chilli dip <u>or</u> barbecue dip <u>or</u> garlic mayo	

Old Ginn House Sharing Platter	£15.50
<i>Ideal for sharing or as a large main course</i>	
Chicken goujons, duck spring rolls, vegetable samosa, chilli & mango prawns, onion rings, halloumi fries, a salad garnish & sweet chilli dip	

Mains

Served with Chips *or* Creamy Mashed Potatoes *or* Boiled Potatoes *or* Sweet Potato Fries & Vegetables of the Day *or* Salad Garnish, unless otherwise stated

For our Older Children & Senior Diners

* Smaller portions of some main courses available - £2 price reduction

Old Ginn House Favourites

* Local Cumberland Sausage & Fried Egg	£14.50
* Old Ginn House Lasagne Oven baked layers of pasta & minced steak beef bolognese topped with cheese, served with chips & garlic bread	£14.50
* Old Ginn House Steak & Ale Pie A rich short crust pie filled with tender pieces of prime steak braised in ale	£14.50
* Old Ginn House Chicken & Ham Pie A rich short crust pie filled with tender pieces of chicken & ham in a creamy sauce	£14.50
* Gammon Steak 10oz Prime gammon with a fried egg & pineapple served with tomato, mushrooms & onion rings	£15.95
Old Ginn House Mixed Grill <i>Not for the faint hearted</i> – large platter of rump steak, pork & lamb chops, gammon, black pudding, Cumberland sausage, fried egg, tomato, mushrooms & onion rings	£21.50
Whole Shoulder of Lamb Tender whole shoulder of lamb marinated in mint; honey & garlic slowly roasted served with a rich mint gravy	£20.50
Old Ginn House Ultimate Burger 2 x 4oz steak burgers, 4oz chicken breast, bacon, cheese & onion rings served in a premium bun with a salad garnish & chips	£18.25
* Sweet & Sour Chicken Battered pieces of chicken breast in a sweet & sour sauce served with rice <i>or</i> chips <i>or</i> ½ & ½	£15.95
Breaded Pork Escallop Served on a bed of pappardelle pasta, tossed in a garlic & parmesan cream & pancetta. Served with garlic bread	£15.95

Steaks

Served with Tomato, Mushrooms & Onion Rings
(Approx uncooked weight)

All Steaks cooked to your liking

Rump Steak 8oz A premium rump	£17.50
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Rump Steak 16oz A premium rump	£22.50
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Fillet Steak 8oz Tender prime fillet	£24.95
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Steak Sauces	£3.50
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All of the above steaks can be served with the following sauces:-

Peppercorn or Diane or Stilton

Personalise Your Dish *With one of these extras*

Wholetail Breaded Scampi	£4.75
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Black Pudding Slices	£3.75
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Cumberland Sausage Link	£3.50
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Mango Prawns	£4.25
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Vegetable Samosa	£3.95
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Fish (Fish may contain small bones)

- * Traditional Fish & Chips £14.95
Served with mushy peas
- Seafood Platter £16.95
Smoked haddock fish cake, mango & chilli breaded king prawns, cod goujons & smoked salmon rosettes with salad & tartare sauce
- * Wholetail Scampi & Chips £14.95
Deep fried wholetail breaded scampi served with a salad garnish, lemon wedge & chips
- Salmon Fillet & King Prawns £16.95
Served with a honey & sweet chilli glaze garnished with chives

Vegetarian (V)

- * Mushroom Stroganoff **V** £13.95
Mushrooms cooked in a creamy paprika sauce served with rice or chips or ½ rice & ½ chips
- * Vegetable Carbonara **V** £13.95
Pappardelle pasta & mixed vegetables tossed in a garlic & parmesan cream cheese.
Served with garlic bread
- * Old Ginn House Vegetable Lasagne **V** £13.95
Layers of pasta with vegetables topped with cheese served with chips & garlic bread
- * 5 Bean & Soya Mince Chilli **Vegan** £13.95
Served with rice
- * Jambalaya **Vegan** £13.95
Spiced rice dish with tomatoes, onion, peppers & beans

Large Salad Platter

Optional choice of salad dressing, served separately

- * Meat Platter £14.95
Baked Ham or Roast Beef or Roast Turkey or mixture of all 3
served with a large mixed salad
- * Prawn Platter £15.50
Succulent cold-water prawns & Marie Rose sauce served with a large mixed salad & brown bread
- Southern Fried Chicken £14.95
Served with a large mixed salad

Side Orders *Add a little extra*

Beer Battered Onion Rings V	£3.95
Garlic Bread V	£3.95
Garlic Bread & Cheese V	£3.95
Crusty Mini Bread Loafs V	£3.95
Portion of Real Homemade Chips V	£4.25
Sweet Potato Fries V	£4.25
Seasoned Potato Wedges V	£4.25
Halloumi Fries V	£4.25

Lite-Bites

Lunch Time Only Monday - Saturday

Late Breakfast - £12.50
Cumberland sausage, bacon, egg, fried bread, beans, mushrooms & tomato

Omelette served with a Salad Garnish

Plain V	£8.25
Cheese V	£8.75
Mushroom V	£8.75
Prawn	£9.00
Ham	£8.75

Lite-Bites (cont)
Lunch Time Only Monday - Saturday

Sandwiches

White *or* Brown Bread served with a salad garnish

Ham	£7.50
Turkey with Cranberry	£7.50
Cheese & Chutney V	£7.50
Tuna Mayo	£7.50
Roast Beef	£7.50
Classic BLT	£7.50
Prawns & Marie Rose Sauce	£8.25
Soup & Sandwich Special - Soup of the day with any of the above sandwiches	£10.95

Toasted Rustic Ciabatta served with a salad garnish

Tuna & Cheese Melt	£8.95
Southern Fried Chicken Mini Fillets, BBQ sauce & Cheese Melt	£8.95
Bacon & Cheese Melt	£8.95
Cumberland Sausage & Red Onion	£8.95
Beef, Onion & Gravy	£8.95
Brie, Bacon & Cranberry	£8.95
Cheddar Cheese & Tomato V	£8.95
Soup & Ciabatta Special Soup of the day with any of the above Ciabattas	£12.50

Puddings & Desserts

Why not leave some room for afters!

Ask for today's selection of Homemade & Popular Desserts

Puddings/Desserts	£6.25
English Lakes Ice Cream Sundae	£6.25
English Lakes Ice Cream - small portion	£5.25
<i>Please ask for today's ice cream selection</i>	

Special: -	Dessert plus Coffee / Tea to be ordered together (Excluding Liqueur Coffee)	£7.95
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ALLERGEN INFORMATION FOR PUDDINGS & DESSERTS– please ask

Coffee/Tea

Black Coffee	£2.95
White Coffee	£2.95
Latte	£3.25
Cappuccino	£3.25
Espresso	£2.95
Espresso choc	£3.25
Moccachino	£3.25
Hot Chocolate	£3.25
Deluxe Hot Chocolate	£3.60
Tea	£2.45
Fruit Tea	£2.45
Liqueur Coffee (eg Irish coffee)	£5.85

***At the Old Ginn House, wherever possible,
we use fresh local produce from local suppliers***