

## Coffee

	Regular	Large
Cappuccino espresso topped with hot milk & foam	3.00	3.50
Café Latte espresso topped with hot milk and little a foam	3.00	3.50
Americano hot water topped with espresso	2.80	3.00
Flat White double Ristretto (concentrated shot) topped with flat steamed milk	3.00	3.25
Mocha espresso, chocolate, steamed milk	3.30	3.60
Hot Chocolate - Abyss espresso topped with hot milk & foam		3.50
Espresso a shot of 'Tiki' coffee	2.50	3.00

All beverages are available decaffeinated and can be served with soya milk or skimmed milk.

Why not treat yourself to a liqueur coffee: 7.00  
Irish, Gaelic, Calypso, Jamaican, Russian, French, Italian or Baileys

## Tea

All beverages are available decaffeinated and can be served with soya milk or skimmed milk.

The Sandeman's Bar is proud to supply a range of fantastic loose leaf teas from "tea from the Manor" 3.30

English Breakfast  
Earl Grey  
Decaf Earl Grey  
Lemon & Ginger  
Peppermint Black  
Vanilla Chai  
Lapsang Souchong  
Passion Fruit, Guava & Mango  
Red Berries  
Apple

## Afternoon Tea [ 16.00 ]

A selection of sandwiches served on white or brown bloomer bread, or gluten free bread, to include the following

Tuna Mayonnaise & Sliced Cucumber  
Lancashire Cheese & Pickle  
Honey Roast Ham & Tomato  
Poached Salmon & Mayonnaise  
Cream Cheese & Cucumber

A selection of cakes including the following

Victoria Sponge Cake  
Chocolate Brownie  
Chocolate & Coffee Mini Eclairs  
Macaroons  
Fruit Scone  
with preserves and clotted cream



# THE SANDEMAN BAR

In 1790 the 25 year old George Sandeman, son of a Scottish cabinet maker with a £300 loan from his father set up in the port and sherry trade in London. His goal was to make a "moderate fortune to retire with" before the centuries end. This man ended up establishing one of the world's great wine businesses. He was the founder of Sandeman.

Today, more than 200 years after George Sandeman's creative impulse, an average of 21 bottles of Sandeman are bought worldwide every minute. Sandeman continues to renew itself and deepening its commitment to combine tradition with the quality and superior class of its wines.

In 1991, English Lakes Hotels Resorts & Venues were close to completion of their new hotel, Lancaster House. All that remained to be decided was a fitting name for the hotel's bar.

Whilst travelling home from a holiday in Jerez, English Lakes Operations Director, Douglas Dale, was sat beside a man whom, after enquiring into Mr Dale's occupation, was very interested to find that Lancaster House was being built only a stone's throw away from the home of a relative. This man was David Sandeman, at the time the Managing Director of Sandeman.

Mr Sandeman was delighted with the idea of naming our bar after his company and graciously accepted the offer to come and open the Sandeman's Bar, and brought with him the posters and Sandeman memorabilia still on display to this day.

## Port

	50ml	Bottle
Sandemans White Port	£3.00	£30.00
Sandemans Founders Reserve Ruby	£3.00	£30.00
Sandemans Imperial Reserve Tawny	£3.50	£35.00
Sandemans Late Bottled Vintage 2009/10	£4.00	£40.00
Sandemans 2000		£85.00

## Brandy

	25ml	Bottle
Sandemans Imperial Brandy de Jerez	£3.00	£30.00

## Sherry

	50ml	Bottle
Sandemans Don Fino Superior Fino	£2.60	£26.00
Sandemans Character Medium Dry Amontillado	£2.60	£26.00
Sandemans Armada Rich Cream	£2.60	£26.00

# BAR MENU

[ Served 11.00am – 9.30pm ]

## Nibbles

Vegan Bites (VE) spicy tomato salsa	4.50
Marinated Olives (GF, VE)	3.00
Home-Made Pork Crackling (GF) apple sauce	3.50
Salted Root Vegetable Crisps (GF, VE)	3.00
Smoked Pigs in Blankets English mustard dip	4.00

## Traditional Sandwiches

All served on white or wholemeal bloomer bread with a side salad, homemade coleslaw and Kettle chips

Tuna Mayonnaise sliced cucumber	6.00
Lancashire Cheese (V) homemade pickle	6.00
Honey Roast Ham sliced tomatoes	6.50
Flaked Poached Salmon mayonnaise	7.50

## Hot Sandwiches

All served on white or wholemeal bloomer bread or gluten free bread, with a side salad, homemade coleslaw and Kettle chips

Steak & Onion horseradish sauce	10.50
Mediterranean Vegetable (V) hummus	8.50
Classic Club Sandwich chicken, bacon, lettuce, tomato and mayonnaise	9.50
Posh Cheese & Ham Toastie the classic croque monsieur with a Lancashire twist	9.50

Add chips or a bowl of soup for £3.00

# MAIN MEALS

## Starters

Bread for Two (V) butter, balsamic and olive oil, sun-blushed tomatoes	5.50
Platter of Meats & Local Cheese for Two cured meats, home baked ham, Blackstick Blue cheese, creamy Lancashire, smoked Lancashire, homemade pickles and chunky bread	13.00
Homemade Soup of the Day chunky bread and butter	5.50

## Main Course

Beer Battered Fleetwood Cod & Chips chunky chips, mushy peas and tartar sauce	15.50
Traditional Lancashire Lamb Hotpot spiced sticky red cabbage, chunky bread	15.50
Cumberland Sausage Ring chive mashed potato, red onion marmalade and homemade gravy	14.50
Cajun Spiced Sweet Potato Roulade (GF, VE) sautéed new potato, green beans, sun-blushed tomato, tomato and basil sauce	15.00
Poached Salmon Supreme Salad (GF) mixed salad, lemon oil dressing	14.50
Roasted Mediterranean Vegetable Salad (GF, VE) five beans, pickled beetroot, garlic and basil oil dressing	13.50
Caesar Salad little gem lettuce, croutons, parmesan shavings, Caesar dressing, anchovies	without chicken 12.50    with chicken 15.00

## The Burger Selection

Served in your choice of brioche bun, muffin or gluten free bun, all accompanied with gem lettuce, sliced tomato and deep fried onion ring and a side of homemade coleslaw

Steak Burger char-grilled 8oz steak pate topped with creamy Lancashire cheese, crispy streaky bacon and homemade tomato relish	14.50
Char-Grilled Chicken (GF) butterflied chicken supreme, crispy streaky bacon, cajun mayonnaise	13.50
Pulled Pork in a sticky BBQ sauce	13.50
Minted Lamb Burger 8oz minced lamb in a mint marinade, red currant jelly	15.00
Spicy Breaded Kidney Bean Burger (V) homemade tomato relish	13.00
Battered Fish Burger tartar sauce	14.00

## Sides [ All 3.00 ]

Triple Cooked Chunky Chips (VE, GF)
Herb New Potatoes (VE, GF)
Dressed House Salad (VE, GF)
Chived Mashed Potato (VE, GF)
Coated French Fries (VE)
Seasonal Vegetables (VE, GF)
Spiced Sticky Red Cabbage (VE, GF)
Onion Rings (VE)

## Dessert

Wallings of Cockerham Ice Cream (V) choose from three scoops from mint choc chip, bubble gum, raspberry swirl, chocolate, strawberry and vanilla ice cream, apple, orange and blackcurrent sorbet	6.00
Cheese Board (V) Blacksticks Blue, smoked Lancashire, creamy Lancashire, Grace's goat's cheese, Wensleydale and cranberries with homemade tomato chutney, grapes, celery and biscuits	3 cheeses 8.00
Chocolate & Orange Tart (GF, VE) berry compote	6.50
Lemon Posset (V) fresh raspberry, vanilla tuile biscuit	6.00
Exotic Fresh Fruit Salad (GF, VE) watermelon granita, fresh mint	6.00

Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements. Before ordering please speak to our staff if you have a food allergy or intolerance.

Prices are inclusive of service and VAT charged at the current rate. Gratuities are at your discretion and is shared equally amongst the team.

GF - Gluten Free   V - Vegetarian   VE - Vegan