

The
**Blacksmith
Arms**

2011

Menu

Our award winning lamb dishes sit alongside other house favorites such as traditional steak pie in suet pastry, fresh fish, sizzling steak platters, tasty vegetarian dishes and a children's menu to tempt the under twelve's.

**Quality
Local
Food**

Blacksmiths Arms
Light Bites, Sandwich and Lighter Meals etc.
Available 12.00 – 2pm

Light Bites, Side-Orders and Extras

Warm Home-made Breads, Olives and Sun-dried Tomatoes £2.95
Salt and Pepper Pork Scratchings with Apple Compote £2.45
Ale Battered Onion Rings with a Mustard Dip £2.45
Tempura Battered Courgette Sticks with a Blue Cheese Dip £2.75
Home-made Chips £2.65

Sandwiches

Cumberland Sausage, Grain Mustard and Spinach
Roasted Pepper, Red Onion, Goat's Cheese and Pesto
Home-cooked Honey Roast Ham with Tomato and Spinach
Mature Red Cheddar, Rocket and Tomato
Salt Beef Rocket and Horseradish Cream
Bacon, Brie and Cranberry
£5.95 each

(All served with a Salad on a choice of Wholemeal Bread, Baguette or Ciabatta)

Soup of the Day and a Sandwich
£7.95

Lighter Meals

Braised Salt Beef with Pickles, Bread and Home-made Chips
£8.95

Honey Roast Ham with a Tomato and Spinach Salad, Chutney and Home-made Chips
£8.95

Trio of Local Cheeses with Pickles, Chutney, Salad and Home-made Bread
Just Cheeses £7.95 or with extra Salt Beef or Ham £8.95

Warm Salad of Shredded Confit of Duck Leg with a Warm Chilli and Plum sauce and
Roasted New Potatoes
£9.25

Warm Salad of Baked Goat's Cheese, Rocket, Pear and Walnut with a Citrus Dressing
and Roasted New Potatoes
£8.75

Blacksmiths Arms Lunch Menu

Noon – 2pm

Starters

Oven Baked Goats Cheese with a Sun-dried Tomato, Pine Nut and Rocket Salad with a Citrus Dressing

£5.85

Soup of the Day with Home-made Bread

£4.45

Ham Hock and Pigeon Terrine with Fried Hen's Egg, Pineapple Chutney and a Apple, Crackling and Pea Shoot Salad

£6.85

Roasted Sardines with Coriander and Fennel Seeds, Lemon Aioli, and Home-made Bread

£6.35

Main Courses

Beer Battered Hake Fillet with Pea Purée, Home-made Chips and Tartare Sauce

£10.95

Slow-Braised Shoulder of Minted Lamb "Henry" with Parsnip Crisps, Roasted Root Vegetables and Mash

£13.55

Cumberland Sausage with Grain Mustard Mash, Buttered Spinach, Black Pudding and a Oxtail and Red Wine Gravy

£10.75

Kendal Creamy Cheese, Broccoli and Sun-dried Tomato Tartlet with Potato Salad, Apple, Fennel, Rocket and Watercress Salad and Pesto Dressing

£10.45

Char-grilled Lime and Coriander Chicken with a Carrot, Beetroot and Chickpea Salad, Thyme Roasted New Potatoes and a Basil Pesto Dressing

£11.85

Char-grilled Rosemary and Garlic Marinated Leg of Lamb Steak with a Sweet Potato, Feta Cheese and Pancetta Salad and a Pesto Dressing

£13.65

From the Grill

Noon – 2pm and Evenings

Char-grilled 12oz Sirloin Steak with Button Mushrooms, Beer Battered Onion Rings Thyme Roasted Tomato, Aioli and Homemade Chips

£16.95

12oz Gammon Steak with Roasted Tomato, Hot Pickled Pineapple or Free Range Eggs and Chips

£11.55

10oz Home-made, Prime Beef Burger with Blue Cheese, Crispy Pancetta in a Ciabatta Roll with Salad and Chips

£10.95

Blacksmiths Arms, Broughton Mills Broughton in Furness Cumbria LA20 6AX

Tel: 01229 716824

www.theblacksmithsarms.co.uk

Blacksmiths Arms Evening Menu

6 – 9pm

Starters

- Salt and Pepper Calamari Rings with a Chorizo, Potato and Spinach Salad
£6.35
- Baked Black Pudding with Pomme Purée, Poached Egg, Crispy Pancetta, Watercress and a Mild Curry Sauce
£6.25
- Pea and Broad Bean and Asparagus Risotto with Parmesan Shavings and Lemon Oil
£5.95
- Oven Baked Goats Cheese with a Sun-dried Tomato, Pine Nut and Rocket Salad with a Citrus Dressing
£5.85
- Soup of the Day with Home-made Bread
£4.45
- Ham Hock and Pigeon Terrine with Fried Hen's Egg, Pineapple Chutney and a Apple, Crackling and Pea Shoot Salad
£6.85
- Roasted Sardines with Coriander and Fennel Seeds, Lemon Aioli, and Home-made Bread
£6.35

Main Courses

- Individual Shin of Beef, Mushroom and Ale Pie with Herb Mash Pickled Red Cabbage and an Oxtail and Red Wine Gravy
£11.75
- Confit of Belly Pork with Breaded Pork Cheek, Black Pudding, Thyme Mash, Sauted Peas, Broad Beans and Pancetta with a Scrumpy Cider Reduction
£13.95
- Honey and Lemon Roast Breast of Duck with Confit of Leg Pie, Rosti Potato, Summer Greens and a Madeira Jus
£14.50
- Beer Battered Hake Fillet with Pea Purée, Home-made Chips and Tartare Sauce
£10.95
- Slow-Braised Shoulder of Minted Lamb "Henry" with Parsnip Crisps, Roasted Root Vegetables and Mash
£13.55
- Cumberland Sausage with Grain Mustard Mash, Buttered Spinach, Black Pudding and a Oxtail and Red Wine Gravy
£10.75
- Kendal Creamy Cheese, Broccoli and Sun-dried Tomato Tartlet with Potato Salad, Apple, Fennel, Rocket and Watercress Salad and Pesto Dressing
£10.45
- Char-grilled Lime and Coriander Chicken with a Carrot, Beetroot and Chickpea Salad, Thyme Roasted New Potatoes and a Basil Pesto Dressing
£11.85
- Char-grilled Rosemary and Garlic Marinated Leg of Lamb Steak with a Sweet Potato, Feta Cheese and Pancetta Salad and a Pesto Dressing
£13.65

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Blacksmiths Arms Children's Menu

12.00 – 2pm and 6-9pm

Beer Battered Fillet of Fish with Chips, Tartare Sauce and Garden Peas

Breaded Chicken Goujons with Home-made Chips, Peas and Tomato Sauce

Cumberland Sausage with Mash Potato, Green Beans and Gravy

4oz Beef Burger in a Toasted Bun with Salad and Chips

6oz Baked Gammon with Chips and Free-range Egg or Pineapple

All £5.75

Puddings

Sticky Toffee Pudding with a Warm Butterscotch Sauce and Vanilla Ice Cream
£4.75

Home-made Meringue with Cointreau Soaked Strawberries and Ice Cream
£4.75

Dark Chocolate Brownie with a Warm Chocolate Sauce and Ice Cream
£4.75

Lemon Curd Tart with Clotted Cream and a Summer Fruit Compote
£4.75

Local Cheese Board

A Trio of Cumbrian Cheeses (Smoked Allerdale, Roegill Red and Kendal Creamy) with
Home-made Chutney and a Selection of Biscuits
£6.45