

# Cygnature Brasserie

## *starters & nibbles*

Chefs Cygnature Cumberland seeded ale bread, wild garlic butter and kalamata olives	£7.50
Warm Morecambe Bay shrimps, gin, nutmeg, toasted English muffin	£12.50
Twice baked smoked Cumberland Farmhouse cheese soufflé, candied apple and walnut (v)	£9.50
Goosnargh duck liver parfait with damson chutney and butter bread	£8.50
Warm fig, pear and walnut salad with balsamic honey dressing (ve)	£8.50

## *grill*

Locally sourced Short Horn and Hereford Breeds. Our steaks are traditionally dry aged for 35 days - With full traceability from Farms in Cumbria, North Lancashire and Yorkshire.

8oz Ribeye	£26.00 (£5 supplement)
10oz Sirloin	£28.00 (£5 supplement)
The Swan Burger, Butter bread, streaky bacon, Lancashire cheese, black garlic ketchup, vegetable slaw and fries	£16.50

All steaks are served with confit tomato, field mushroom, peppered beans, hand cut chips, onion rings and watercress.

Sauces - Peppercorn, Blue Cheese, fried duck egg, chimichurri, béarnaise £2.00

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## *mains*

Curried Goosnargh chicken Kiev with squash aloo	£18.50
Steamed Plaice, jersey royals, tender stem broccoli, pink grapefruit, beurre blanc	£18.50
Lakeland Lamb tagine, vegetable couscous and Grange Bakery pittas	£17.50
Pea and mint risotto, spinach, wild mushroom and pea shoots	£13.50
Pan fried salmon, jersey royals, fine beans, asparagus, watercress and dill creme fraiche	£17.50
Treacle cured gammon steak, fried duck egg, pineapple relish and chunky chips	£17.50

## *Sides* (supplement applies)

Baked new potatoes with salsa verde	£4.00
Rocket & parmesan salad, aged balsamic	£4.00
Hand cut chips (go posh with parmesan and truffle)	£4.00
Maple glazed carrots	£4.00