

THE SAMSON INN EVENING 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

Starters

Tea and Coffee

Samson Inn soup of the day served with a homemade bread roll and butter	Coffee or espresso
	£2.00
$\pounds 5.45$ (V, gf available)	Latte or cappuccino
Homemade mushroom paté served with toasted bread and salad garnish	£2.20
$\pounds 6.25$ (Ve, df, gf available)	Tea or herbal infusion
	£1.90
Lightly smoked trout paté served with toasted bread and salad garnish	Hot chocolate
$\pounds 6.75$ (gf available)	£2.10
Free-range chicken goujons served with Cumberland honey mustard mayonnaise and salad garnish £5.95 (gf, df available)	Brandies and liqueurs (25ml and 40%, except where stated) Louis Bouron Cognac V.S.O.P £3.20
Glamorgan cheese and leek sausages (vegetarian) served with red onion and chilli relish and salad garnish	Armagnac Domaine de Hontambere £3.20 Benedictine £3.00
£5.85 (V)	Drambuie £2.50
Crunchy falafels served on a herby salad and dressed with tahini sauce £5.75 (Ve, gf, df)	Baileys (17%) £3.50
	Cointreau £2.50
	Tia Maria (20%) £2.50

Mains

Lamb, leek and potato Oggie

Our version of the Welsh pasty served with a jug of homemade gravy, chips and peas

 $\pounds 13.95$ (df available)

Twice baked cheese soufflé

Light and fluffy but full of mature cheddar flavour, served with chips and side salad

£12.45 (V. gf)

Bangers and mash

Butcher's pork sausages on creamy mashed potato with caramelised onion gravy and peas

£12.85 (gf)

Chicken pesto penne

Char-grilled chicken breast served on penne pasta in a creamy white wine sauce and our own red pepper pesto

£12.95

Fish pie

Salmon, cod & smoked haddock in a rich white sauce, topped with mashed potato and cheddar cheese, served with seasonal vegetables

£13.95 (gf)

Seasonal vegetarian risotto Please ask a member of staff for details

 $\pounds 11.95$ (V, gf, Ve/df available)

Gammon and eggs

10oz gammon steak with 2 free range eggs, chips and peas

 $\pounds 12.95$ (gf, df available)

8oz Steak

8oz sirloin steak cooked to your liking served with grill garni, battered onion rings and chunky chips

 $\pounds 19.95$ (df available, gf available)

Steak sauces

Dianne Cracked black pepper (V, gf) Blue cheese (V, gf)

£1.95 each

The Samson burger

Made with local rare breed beef in a toasted bun with mayonnaise, cheddar cheese, our own bacon jam, served with chunky chips and salad

£14.95 (df available, gf available)

Sweet potato and chickpea curry

Roasted sweet potato and chickpeas in a mild coconut curry sauce, served with basmati rice

£11.95 (Ve, gf, df)

Desserts

Side dishes

Marquise au chocolat - a rich chocolate torte topped with a layer of chocolate mousse and served with mint chocolate sauce, mint chocolate shard and cream or ice-cream	Our chefs have designed the main courses to be complete dishes, but if you would like something extra to accompany your meal we offer the following:
£5.95 (V, gf)	
Seasonal fruit crumble served with cream, ice cream or custard - please ask for details	Chunky chips, skinny fries or sweet potato fries $\pounds 2.95$ (Ve, df, gf)
$\pounds 5.85$ (V)	
Rice pudding made with coconut milk and topped with our own fruit compote and toasted almonds	Battered onion rings
$\pounds 5.95$ (Ve, gf, df)	£2.95 (V, df)
Rich date sticky toffee pudding and toffee sauce served with custard, cream or ice-cream	Mixed salad
£5.85 (V)	$\pounds 2.95$ (Ve, df, gf)
Treacle tart served with cream, ice cream or custard	Bowl of nachos with salsa and melted cheese
$\pounds 5.85$ (V, df available)	£3.95 (V, gf)
Lemon posset served with fresh berries and shortbread	
$\pounds 5.45$ (V, gf available)	Our own bread with olive oil and balsamic dip
Trio of English Lakes Ice cream - choose from Crushed Strawberry, Death by Chocolate, Madagascan Vanilla or Toffee Fudge	$\pounds 2.50$ (Ve, df)
$\pounds 5.25$ (V, gf available, df available)	
Trio of local cheeses, crackers and our own chutney	
$\pounds7.45$ (V, gf available)	