

STARTERS

(V) Brie fritters, served with cranberry sauce & a mixed salad garnish ... **£5.25**

Lancashire tart, layers of black pudding, bacon, leeks & mature cheddar cheese in a light pastry case, served with an apricot relish & salad leaves ... **£5.95**

The following starters are served with our speciality bread from "Lovingly Artisan Bakery" in Kendal

Smoked fish terrine, served with dill mayonnaise & mixed salad garnish ... **£5.95**

(V) Homemade soup of the day
– see our specials board for today's option ... **£4.45**

Biltong pate, South African cured & dried beef shredded then blended with mascarpone & cream cheese, served with Mrs Balls chutney ... **£5.95**

PLATTERS – share as a starter or a main course

all served with potato salad, mixed leaf salad, chutneys & local artisan speciality bread

Fish platter, smoked salmon, smoked trout, smoked fish terrine & prawns ... **£12**

Stork platter, honey roast ham, Dewlay's creamy Lancashire cheese, Lancashire tart (see starters for description) ... **£12**

South African Platter – biltong paté, peri peri chicken kebab, boerewors (lightly spiced beef sausage) ... **£14**

VEGETARIAN & SALADS

Artichoke & wild mushroom risotto, served with Mascarpone & a Parmesan crisp ... **£10 / Half £7**

Baked butternut squash, filled with spiced lentils, chickpeas & feta cheese, served with an apple, red onion
& mixed leaf salad ... **£10**

Roasted beetroot, griddled courgettes & aubergines, tossed with mixed herbs, leaves & tomatoes, dressed with sweet vinaigrette, sprinkled with mixed toasted seeds ... **£10 / £7**

SIDE DISHES

Chunky chips **£2.25** Onion rings **£2.00** Garlic roll **£2.00**
Fresh seasonal vegetables **£2.25** Garden peas **£1.25**
Sautéed or new potatoes **£2.00** Mixed side salad **£2.25**
Bread basket **£2.00**

SOUTH AFRICAN

Bo-kaap mutton & lamb kerrie, a distinct blend of Cape Malay curry spices slow cooked with tomatoes and English mutton & lamb, served with yellow rice & sultanas, bananas & yoghurt and Mrs Ball's chutney ... **Full £11 / Half £8**

Eisbein, tender smoked ham hock, served with orange spiced roast beetroot & onions on a bed of sautéed new potatoes with an orange dressing ... **£10 / Half £7**

Cream of chicken, sweet potato & rocket pie, topped with a puff pastry lid, served with your choice of either mashed potatoes, chunky chips or sautéed new potatoes ... **£10 / Half £7**

Bobotie, created from South Africa's fusion of backgrounds including Dutch cooking, Cape Malay spices and English left-over's (like Shepherd's Pie this was a classic Monday dish) – we add grated apple and carrot to lightly spiced beef mince & lentils, topped with a savoury egg custard made with yoghurt & eggs

served with tomato & onion sambal, yellow rice & sultanas
drizzled with syrup and Mrs Ball's fruit chutney ... **£10 / Half £7**

TRADITIONAL

Sautéed lamb's liver & bacon, served with leek mashed potatoes and a warm red onion gravy ... **Full £10 / Half £7**

Gammon steak, grilled & served with poached egg or pineapple, chunky chips & mixed dressed salad leaves ... **£11**

Lancashire chicken, pan-fried chicken breast topped with Lancashire cheese & bacon, served on sautéed new potatoes & spinach with a creamy cheese sauce ... **Full £10 / Half £7**

Rump Steak, 10oz prime British beef aged for 21 days, cooked to your liking, garnished with mushroom, tomato & onion rings, served with your choice of potatoes ... **£17**

FISH

Seafood lasagne, layers of fresh pasta with prawns, haddock & smoked mackerel in a creamy coriander sauce, topped with Parmesan, served with a mixed side salad & garlic bread

... **Full £11 / Half £8**

Fish & chips, fresh haddock fillet, deep-fried in real ale batter, served with mushy peas & homemade tartare sauce

... **Full £11 / Half £8**

BURGERS

Prime beef, grilled, served in a buttered rustic bun with salad leaves, homemade tomato relish and chunky chips.

Single beef 8oz ... £10 **Double (16oz) ... £13**

Choose a topping – 50p for 8oz or £1.00 for 16oz

Lancashire cheese, blue cheese, bacon, poached egg, pineapple

Choose a sauce for your burger (or steak) – £2.50

Cheddar cheese, mixed peppercorn, mushroom, blue cheese

SANDWICHES (SERVED 12.00 - 4.00 pm daily)

Select your choice of bread and then your filling – fresh white or granary sub roll, served with your choice of dressed salad garnish or crisps.

Tuna mayonnaise ... **£5**

(V) Egg mayonnaise & cress ... **£5**

(V) Lancashire cheese & Mrs Balls chutney and /or onion or sliced vine tomatoes ... **£5**

Honey roasted ham & wholegrain mustard and /or sliced vine tomatoes ... **£5**

Smoked salmon & cream cheese with black pepper ... **£6**

Grilled Boerewors (South African beef sausage) with peppadews & rocket ... **£6**

Chicken, bacon & cranberry sauce ... **£6**

SOME OF OUR SUPPLIERS ...

Grazing Cow Ltd @ Sellerley Farm, Galgate, free range eggs, milk & cream

Cool Cow Ice Cream @ Holly Farm, Garstang

Dewlay Cheese Ltd, Garstang, Tasty Lancashire, Creamy Lancashire, Cheddar, Garstang blue cheeses & butter

Udale Speciality Foods Ltd, Morecambe

Fresh regional meat including Cumbrian Fellbred & Slack's sausages

Perrycroft Fine Meats, Malvern, Worcestershire

Organic meats including South African boerewors, kassler chops, biltong etc.

Lovingly Artisan Bakery, Kendal – Aidan Monk's speciality bread & rolls

Please appreciate that it takes time and effort to prepare freshly cooked local food. Fortunately we have the finest quality ingredients on our doorstep, however it takes approximately 30 minutes to prepare most dishes and during busy periods longer ...
it will be worth the wait !!

DESSERTS ... £4.25

Peppermint Crisp fridgetart, a delicious blend of cream, caramel, peppermint crisp chocolate from South African & biscuits – now a favourite of The Stork regular customers!

Baked cheesecake, served with vanilla ice cream or farm fresh cream – please ask a member of our team or see the dessert chalkboard for today's choice

Cape Brandy pudding, South African version of sticky toffee pudding only slightly lighter, less sweet & baked with a brandy sauce, served warm with vanilla ice cream, cream or custard

Crème brûlée, served with our homemade biscuit - please ask a member of our team or see the dessert chalkboard for today's choice

Trio of ice cream from Cool Cow at Old Holly Farm, Garstang (see our dessert board for daily selection) ... **£3.75**

Cheese & biscuits ... £6.25

Your choice of three from the following ... creamy Lancashire, tasty Lancashire, blue, mature cheddar & Brie.

COFFEE MENU

All our coffees are made using the finest roasted coffee beans from **J. Atkinson & Co of Lancaster**

Black or white freshly brewed coffee ... **£1.30**

Cappuccino – standard ... **£2.00**

Cappuccino – large ... **£3.00**

Espresso – single ... **£1.60**

Espresso – large ... **£2.80**

Latte ... **£2.00**

Hot chocolate – with or without cream ... **£2.25**

Tea ... **£1.30**

Lancashire tea, Rooibos (redbush from South Africa), Earl Grey, Darjeeling, variety of herb & fruit teas

De-caffeinated Tea & Coffee available – please check with a member of our team

Specials

Any standard coffee/tea & cake ... **£3.50**

Any speciality coffee / hot chocolate & cake ... **£4.25**

-see our chalkboard for daily cake selection

WINE LIST



WINE 175ML 250ML BTL

WHITE WINES

Trulli Pinot Grigio (Italy) £3.95 £5.25 £15.00

Flowery, crisp dry with fruit and spice!

Concha Y Toro Sauvignon Blanc (Chile) £3.95 £5.25 £15.00

Clean, fresh grassy fruit – excellent wine

McGuigan Chardonnay (Australia) £3.95 £5.25 £15.00

Smooth peach, apricot & honey flavours – lightly oaked

Fraser's Bay Chenin Blanc (SA) £4.25 £5.50 £16.50

Fresh, creamy textured fruit with a lingering aftertaste

Trivento Viognier (Argentina) £15.00

Succulent, delicate & fragrant – v. fruity!

ROSE WINES

Pinot Grigio Blush (Italy) £3.95 £5.25 £15.00

Easy drinking soft pink with burst of strawberries

RED WINES

L'emale Cabernet Sauvignon (France) £3.95 £5.25 £15.00

Ripe forest berries - strong complex claret

Fraser Bay Pinotage (South African) £4.25 £5.50 £16.75

Deep rich classic "pinno"

Concha Y Toro Merlot (Chile) £4.25 £5.50 £16.75

Soft damson fruit flavours – excellent wine!

McGuigan BL Shiraz (Australia) £4.25 £5.50 £16.75

Ripe, vibrant blackcurrant & spiced plum.

CV Rioja Crianza (Spain) £17.00

Sweet cherry, light, silky & smooth – oaky!

SPARKLING & CHAMPAGNES

Pink Pink Fizz (Spain) £16.00

Soft, fruity and creamy, cheerful fizz!

Nederburg Brut (South Africa) £19.00

Excellent value crisp, dry sparkling

OTHER SPARKLING & CHAMPAGNES

Please ask a member of our team what else we currently have in stock



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Menu Summer 2011

Welcome to the Stork Inn,
a charming 16th Century Country Inn.

We hope you will enjoy
our delicious traditional English & South African
cuisine, along with our warm hospitality ...

ALLERGIES, VEGETARIANS,

GLUTEN FREE / COELLIAC

many of our dishes are, or can be made wheat free, dairy free etc,
... please ask a member of our team