

SUNDAY LUNCH

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One Course £14.50 Two Course £20.00 Three Course £25.50

Vegetarian

One Course £10.00 Two Course £15.50 Three Course £21.00

STARTERS

SOUP OF THE DAY homemade sourdough bread

SMOKED CHICKEN HAM HOCK TERRINE clotted cream brioche, onion jam

BEETROOT CURED TROUT compressed cucumber, dill mayonnaise

GOATS CHEESE AGNOLOTTI roast pumpkin, toasted pumpkin seed

MAINS

ROAST CUMBRIAN BEEF, celeriac, horseradish puree, Yorkshire pudding

(£1.75 supplement)

BRAISED SHOULDER OF LAMB, mint, peas

WHOLE ROAST PARTRIDGE, plum compote

PAN FRIED BREAM, salsify, Kohlrabi

SAGE GNOCCHI, braised shallots, Tunworth, kale

DESSERTS

POACHED SPICED PINEAPPLE poached chilli, lemongrass & lime sorbet, toasted lime meringue

APPLE PARFAIT blackberries, yoghurt, granola

PEARL BARLEY PANACOTTA, black cherry sorbet

TRIO OF ENGLISH LAKES ICE CREAM vanilla, chocolate, strawberry

DUO OF BRITISH CHEESES homemade crackers, fruit bread, chutney

We have full detail of the specified 14 allergens contained in each dish on our menu
If you would like this information please ask a member of staff