

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

ROAST TURKEY slow cooked leg, stuffing, chipolata

PAN FRIED BREAM clams, sautéed new potatoes

BUTTERNUT SQUASH RISOTTO chestnut, toasted pumpkin seed

DESSERTS

PINEAPPLE TARTE TARTIN rum & raisin ice cream

BAKED APPLE TART FIN cinnamon ice cream, blueberry compote

CARAMALISED WHITE CHOCOLATE PANNA COTTA cranberry compote, quince 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