

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

FRIED WHITE BAIT tartar sauce, grapefruit, dressed leaves

BRIE BITES toasted rye loaf, onion & tomato jam

HOMEMADE BLACK PUDDING burnt apple dip, pea & fine bean fricassee

MAINS

TREACLE CURED CUMBRIAN BEEF, sweet potato, Yorkshire pudding

(£1.75 supplement)

SHOULDER OF LUNE VALLEY LAMB minted garden peas

ROAST PORK, apple puree

CHALK STREAM TROUT crushed new potatoes, mussel cream

HERB GNOCCHI peas, chard, broad beans, parmesan

DESSERTS

RUM BABA clotted cream ice cream, brioche, golden syrup jelly

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

RASPBERRY PARFAIT fresh raspberries, meadow sweet jelly, raspberry cream

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