

# 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 asparagus, broad beans, parmesan

## DESSERTS

STICKY ORANGE CAKE mascarpone cream

SORREL BAVAROIS frozen redcurrant, lemon crème patisserie

RHUBARB PARFAIT rhubarb compote

TRIO OF ENGLISH LAKES ICE CREAM

DUO OF BRITISH CHEESES

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