

SAMPLE MENU:
CONTENTS AND PRICES
SUBJECT TO CHANGE
WITHOUT NOTICE



SUNDAY LUNCH MENU

2 courses £24 or 3 courses £27

Chef's Canapés

Warmed Ciabatta Bread, Butter

TO BEGIN

Potato & Leek Soup, Crispy Onions, Ciabatta Bread (Vegetarian)

Sticky Cranberry Vegan Meatballs, Whisky, Ginger, Soy, Spring Onion, Sesame Seeds (Vegan)

Twice Baked Cheddar Cheese Souffle, Chive Cream Sauce, Chive Oil, Parmesan Crisp (Vegetarian)

Duck, Cointreau & Orange Pate, Cumberland Sauce, Herb Salad, Toasted Sourdough

Soft Poached Egg, Smoked Salmon, Hollandaise

Roast Butternut Squash, Raisin, Toasted Nut, Appleby Creamery Cheese Tart (Gluten Free/Vegetarian)

TO FOLLOW

Roast Silverside of Beef, Yorkshire Pudding, Gravy

Roast Roulade of Turkey, Sage & Onion Stuffing, Crispy Bacon, Yorkshire Pudding, Gravy

Sea Food Tagliatelle

Vegetable Wellington, Vegetarian Gravy (Vegetarian)

Roast Maple Cured Loin of Pork, Crackling, Apple Puree, Gravy, Yorkshire Pudding

Forest Mushroom Stuffed Chicken Breast, Forestiere Sauce (Gluten Free)

Slow Braised Feather Blade of Beef, Port Sauce (Gluten Free)

All Served with Sea Salt & Rosemary Roasted Potatoes, Creamy Mashed Potatoes,

Cauliflower Cumbrian Mature Cheddar Cheese, Honey Roasted Root Vegetables

Slow Cooked Shoulder of Lamb Serves Two People (Limited Availability)

Sea Salt & Rosemary Roast Potatoes, Honey Glazed Root Vegetables, Yorkshire Pudding, Red Wine Gravy

TO FINISH

Warmed Treacle Tart, Pouring Cream (Vegetarian)

Apple & Cinnamon Beignets, Salted Caramel Sauce (Vegetarian)

Date & Toffee Pudding, Toffee Sauce (Vegan)

Whisky & Orange Marmalade Steamed Roly Poly, Vanilla Custard (Vegetarian)

Steamed Spotted Dick Pudding, Vanilla Custard (Vegetarian)