Sunday Menu

Served 12:00pm to 3:30pm

2 Courses £19.00 3 Courses £23.00

Starters

Celeriac & apple soup, artisan bread

Confit Goosnargh duck leg, braised puy lentils

Salmon & haddock fishcakes, lime and coriander mayonnaise

Smoked mackerel & horseradish pate, pickled cucumber, apple chutney

Chestnut mushroom arancini, Tunworth cheese, pear purée, Shimeji mushroom

Mains

Roast Cumbrian sirloin of beef, Yorkshire pudding, roast potatoes, gravy (£2.50 supplement)

Twice cooked pork belly, creamed cabbage & bacon, roast potatoes

Half roast chicken, butternut squash, roast potatoes

*All above mains are served with a selection of seasonal vegetables*

Beer battered haddock, triple cooked chips, tartare sauce, crushed peas

Pan fried sea bream, brown shrimp butter, leek fondue, crushed potatoes, broccoli purée

Spinach gnocchi, butternut squash, Tunworth cheese

Afters

Orange and cinnamon crème brûlée, toasted almonds

Vanilla panna cotta, berry compote

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Three scoops of Walling’s Dairy Ice cream

A selection of cheeses, biscuits, chutney, celery and grapes £8.00

2018 Chilinero late harvest dessert wine (50ml) £2.50

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.