**Sunday lunch**

**1 course 15.95**

**2 course 20**

**3 course 25**

Garden pea & fresh mint soup, sour dough bread, salted butter

Chalkstream trout & pouched haddock fish cakes, tarragon mayonnaise, wilted samphire

Goats cheese mousse. Salt baked beetroot, elderflower pickled beetroot, pumpkin pesto sour bread crostini

Spiced cauliflower, sweet potato puree, onion bhajis, curry oil

**Mains**

Roast Cumbrian rump of beef, Yorkshire pudding, gravy

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

Roast dinners will be served with a selection of seasonal vegetables

Sea bream, crushed new potatoes, warm tartare sauce, tender stem broccoli

Harissa glazed carrots, baked fennel, puy lentils, charred red onion, lime yogurt

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