Sunday Menu

Served every Sunday 12-8

Freshly prepared soup, crusty bread, butter {V}

Slow cooked sticky pork spareribs, BBQ sauce

Twice baked Lancashire cheese souffle, red onion marmalade {v}

Smoked salmon plate, capers, salad shoots, warm sourdough and lemon

Heirloom tomato and mozzarella salad, pickled shallots, basil, pine nuts {v, gf}

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Traditional roast rump of Cumbrian beef, roast root vegetables, cauliflower cheese, buttered greens, creamed & roast potatoes, Yorkshire pudding, red wine jus

Pan roast chicken, roast root vegetables, cauliflower cheese, buttered greens, creamed & roast potatoes, Yorkshire pudding, red wine jus

Crispy pork belly, roast root vegetables, cauliflower cheese, buttered greens, creamed & roast potatoes, Yorkshire pudding, red wine jus

Chalk stream trout, creamed leeks, herbed potatoes, seasonal vegetables

Black bean chili, taco pieces, vegan cheddar cheese, thick cut chips or green rice {ve}

Smoked beef chili, taco pieces, cheddar cheese, thick cut chips or green rice

Beer battered haddock, triple cooked chips, mushy peas, homemade tartar sauce

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Glazed lemon tart, raspberry sorbet, fresh raspberries

Sticky toffee pudding, date sponge, butterscotch sauce, vanilla ice-cream

A selection of chocolate, vanilla, and strawberry ice cream

Vanilla crème brulee, candied orange peel, shortbread biscuit {gf available}

2 Course £25.00

3 Course £30.00