Sunday Menu

Served 12:00pm to 3.00pm

2 Courses £19.00 3 Courses £23.00

Starters

Spiced roast parsnip soup, homemade bread {V}

Salmon and haddock fishcake, sorrel dressing, samphire

Warm chicken & bacon, Blengdale blue cheese, sun blushed tomato, wild garlic salad

Chestnut mushroom arancini, Eden smokie cheese, pickled pear {V}

Home smoked duck breast, rhubarb, swiss chard, croutons

Jerusalem artichoke, roast parsnip, sweet potato, pearl barley, ramson capers {Vg}

Mains

Cumbrian fell-bred treacle cured sirloin of beef, Yorkshire pudding, roast potatoes, gravy (£1.75 supplement)

Shoulder of Lune Valley lamb, minted peas, jus

Goosnargh roast duck breast, Roast potatoes, jus, braised onion

Traditional butter roasted turkey, chipolatas wrapped in bacon, duck fat roast potatoes, seasonal vegetables, turkey jus

Chalk stream trout, broccoli, tapioca crisp, potato cooked in chicken butter, sesame oil

Wild mushroom risotto, truffle emulsion, toasted chestnut {V}

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

Beer battered haddock, chunky chips, mushy peas, tartar sauce

Desserts

Homemade sticky toffee pudding with toffee sauce and vanilla ice cream

Ginger sponge, hazelnut, nutmeg ice cream

Orange and cinnamon crème Brule

Lemon curd parfait, raspberry

Selection of cheeses, oat biscuits, chutney, celery, grapes £8.00

2009 Chateau Laurette 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.