

sunday lunch sample menu

STARTERS

Carrot & Cardamon Soup (GF) (DF) (V) <i>Confit Carrot, Coriander Oil</i>	£7.95
Home Cured Pork Belly & Ham Hock Terrine <i>Prune Puree, Toasted Brioche, Pork Skin Crumb</i>	£8.95
Black Sesame Goats Cheese Bon Bon (V) <i>Red Onion Marmalade, Beetroot Puree</i>	£8.95

MAIN COURSE

Roast Topside of Beef <i>Duck Fat Roast Potatoes, Yorkshire Pudding, Horseradish Cream & Beef Jus</i>	£17.95
Roasted Half a Chicken <i>Bread Sauce, Stuffing Wrapped in Bacon, Duck Fat Roast Potatoes, Yorkshire Pudding & Chicken Jus</i>	£16.95
Pan Fried Hake with Mussels (GF) <i>Potato Parmentier, Curly Kale, Light Curry Velouté</i>	£18.95
Oyster Mushroom & Eggplant Roulade (V) <i>Crispy Parmesan Polenta, Roasted Red Pepper Puree, Basil Oil, Parmesan</i>	£16.95

All served with a side of:
Minted New Potatoes, Winter Root Vegetables, Steamed Seasonal Greens

DESSERTS

Dark Chocolate Delice (V) <i>Orange Sponge, Coffee Ice-Cream, Chocolate Shard, Espresso Syrup</i>	£8.95
Banana and Toffee Parfait (V) <i>Caramelized Banana, Toffee Sauce</i>	£7.95
Roasted Pineapple with Cardamon (V) <i>Coconut Crumble, Caramel Sauce, Passion Fruit Ice-Cream</i>	£7.95
Selection of English Lakes Ice-Creams <i>Vanilla Bean, Salted Caramel, Milk Chocolate</i>	£6.95
Appleby Creamery Local Cheese Board (£3 supplement) <i>Black Dub Blue, Eden Sunset, Eden Valley Brie Celery, Savoury Wafers, Grape Chutney And Walnut Bread</i>	£8.50

(V) Vegetarian, (VG) Vegan, GF (Gluten Free)

Before you order please speak to a member of staff if you would like to know about our ingredients.

£20.95 FOR 2 COURSES

£24.95 FOR 3 COURSES