

SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

Soup of the day, warm Hambleton Bakery bread, homemade hummus (VG)

Mackerel fish cakes, sauce gribiche

Pressed ham hock & roast chicken terrine, pickle, toasted muffin, whipped parsley butter (GF available)

Crispy bang bang cauliflower, sweet chilli sriracha dressing (VG)



Roasted rump of beef, Yorkshire pudding, horseradish hollandaise (GF available)

Roast Grasmere Farm pork loin, sage & onion stuffing, apple & mustard seed relish

Roast chicken, sage & onion stuffing

Pan-roasted salmon, lemon hollandaise (GF)

Lentil & vegetable nut roast (VG)

all served with roasted potatoes, mixed greens, cauliflower cheese, roasted parsnips, carrot & swede mash (GF)

If you would like more - Yorkshire pudding £1; vegetables £4



Apple & blackberry crumble, blackberry ripple ice cream (VG) (GF available)

Vanilla crème brûlée, raspberry sorbet, vanilla sablé

Chocolate brownie, chocolate sauce, vanilla ice cream

Homemade ice cream (3 scoops): selection of the day (GF)

Homemade sorbet (3 scoops): selection of the day (VG)(GF)



BAR & BRUNCH MENU

Mediterranean vegetable & goat's cheese tart 18
basil oil, olive purée, rocket salad (V) (VG available)

Beer-battered fish & chips 18
minted mushy peas, tartare sauce, chunky ketchup (GF available)

Southern fried chicken & cheeseburger 17
guacamole, bacon jam, celery salt & black pepper fries, iceberg, blue cheese & crispy onion salad

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE