

SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

Soup of the day, warm bread, homemade hummus (VG)
King prawn taco, lime, chilli, parsley (£2 supplement)
Crispy pig's head, caramelised apple, quail's egg, pickles
Crispy bang bang cauliflower, sweet chilli sriracha dressing (VG)



Roasted sirloin 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
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



Selection of British cheeses, rhubarb pâte de fruit, biscuits (£4 supplement)
Sticky toffee pudding, salted caramel sauce, vanilla ice cream
Treacle tart, almond mousse, blood orange sorbet
Homemade ice cream (3 scoops): selection of the day (GF)
Homemade sorbet (3 scoops): selection of the day (VG) (GF)



BAR & BRUNCH MENU

MARKET FISH	POA
herb gnocchi, crab bisque, fennel (GF)	
LINGUINE OF MUSHROOM,	24
mushroom emulsion, girolles, black truffle, parsley (V)	
BEER-BATTERED FISH & CHIPS	18
minted crushed peas, tartare sauce (GF available)	

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES
V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE