

SUNDAY LUNCH



Starters

Creamy Garlic Mushrooms
on toasted sourdough (GFO)

Ham Hock Terrine
with tangy pickled vegetables and mustard mayonnaise (GFO, DFO)

Seasonal Vegetable Soup
served with a warm bread roll (VGO, GFO, DFO)

Prawn Cocktail
Marie rose sauce, lettuce, tomato and pumpernickel bread (GFO, DFO)

Mains

Roast Striploin of Cumbrian Beef
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Honey Glazed Horseshoe Gammon
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Pan-fried Salmon Fillet
served on a mussel and clam saffron chowder (GFO)

Nut Roast
Yorkshire pudding, seasonal vegetables & potatoes (GFO, DFO)

Desserts

Banana Split
vanilla ice cream, cream, chocolate sauce, crushed nuts & cherries (GFO)

House Rice Pudding
with fruit compote (GFO)

Homemade Sticky Toffee Pudding
butterscotch sauce & Madagascar vanilla ice cream (VE, GFO)

Mixed Ice Cream, choose three from:
strawberry, vanilla, chocolate, marmalade, rum & raisin, biscoff

1 course - £18 | 2 courses - £23 | 3 course - £28
Under 12's each half price

Please see a member of staff for any allergen information.

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011