

# SUNDAY MENU

AVAILABLE FROM 12PM – 8PM

2 course £19.95 | 3 course £24.95



## STARTERS

### CARROT GINGER AND HONEY SOUP

Crusty bread v

### CREAMY SMOKED HADDOCK SOUP

With leek and potato,  
crusty bread

### CRAY FISH AND CRAB COCKTAIL

With bloody Mary and  
horseradish sauce

### BLUE CHEESE ARANCINI

Balsamic caramelised  
onions, crisp sweet potato  
and cress salad v

### ROLLED COURGETTE

Stuffed with wild  
mushroom and vegetable  
ragout tomato coulis  
and toasted pine nut  
basil oil v **vegan gf**

### CUMBRIAN AIR DRIED HAM

Roasted fig, goats cheese,  
balsamic rocket salad **gf**

### CHICKEN LIVER PARFAIT

Cumberland sauce and  
toasted sourdough

## MAINS

### TRADITIONAL SUNDAY ROAST

Please choose from; **Lakeland beef** or **Leg of lamb**  
or **Roast turkey with Cumberland chipolatas**

Served with roast and mashed potato, Yorkshire  
pudding, seasonal vegetables, homemade gravy

### CHICKEN KATSU CURRY

Rice, pickled vegetables, katsu curry sauce

### PORK BURGER

Topped with pulled ham hock Monterey Jack cheese and  
bacon jam in a multigrain brioche with hand cut chips

### PAN FRIED SALMON

With broccoli, crushed potatoes and  
a coconut, lime and chilli sauce

### ALE BATTERED FISH & HAND CUT CHIPS

(Catch of the day) Pea mayo, tartare sauce

### VEGETABLE NUT ROAST

Cranberry, sage and cashew nut stuffing with salt  
roasted beetroot, glazed parsnips, butternut squash  
Verde, mushroom, tomato red wine gravy **vegan v**

*Please ask to see  
our dessert menu*

v VEGETARIAN gf GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free. Please ask a member of staff for more information. On occasion the menu may be subject to change.