



FOOD & LOUNGE

MENU

Sunday Dining

Starters

Crab and confit sea trout fishcake
With matchstick fries, tartar hollandaise, samphire £7

Pan fried scallops
With roast cauliflower, smoked black pudding puree and lemon braised chorizo £9

Haggis bon bons
With a whisky wholegrain mustard mayonnaise £7

Crispy duck and pickled walnut salad
With fennel, tamarind, ginger and mango dressing (gf) £9

Padrón peppers with sea salt
(gf v vegan) £6

Roast red pepper soup
Sweet potato, coconut and rosemary (v vegan) £6

Grilled halloumi and heritage tomatoes
With gem lettuce, chicory, pine nut basil oil (gf v) £7

Whipped feta, beetroot and curry fried pistachios (gf v) £7

Chilli avocado corn taco
With couscous, pickled red cabbage, aioli, served with sweet potato fries (v vegan) £8

Bread, hummus and oils (v) £4

Traditional Sunday Roast

Mains

Please choose from; **Lakeland beef or Leg of lamb or Roast Cumberland Ham**

Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy £14.95

Three meat Sunday roast
Lakeland beef, leg of lamb and roast Cumberland ham
Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy £19.95

Nut Roast
Served with roast and mashed potato, Yorkshire pudding, seasonal vegetables, homemade gravy (v) £14.95

Sunday Dining

Mains



Pale ale battered haddock

With thick cut chips, pea mayo and tartar sauce £12

Pan fried Cod loin and scorched pak choi

With coconut, lemongrass and ginger velouté, braised vegetables, prawn dumplings and samphire (gf) £15

Ham, egg and thick cut chips

Breaded soft poached egg, ham hock, crispy belly pork, pea mayo, smoked black pudding puree and thyme jus £14

Chicken katsu curry

With spring onion rice, fried egg, pickled vegetables, katsu sauce £15

Char grilled harissa chicken burger

Topped with pulled chicken, Swiss cheese and lime crème fraiche in a brioche bun, thick cut chips £14

Soya plant-based katsu curry

With spring onion rice, pickled vegetables, katsu sauce (v vegan) £14

Vegan burger on wilted spinach

With wild mushroom and crispy onions finished with basil aioli in a brioche bun, thick cut chips (v vegan) £13

Pale ale battered Phish (banana blossom)

With thick cut chips, pea mayo and tartar sauce (v vegan) £12

Sides

Onion rings (v) £3.50

Sweet potato wedges (gf v vegan) £3.50

Hand cut chips (gf v vegan) £3.50

Seasonal vegetables (gf v) £4.50

Garden salad (gf v vegan) £5.00

Snacks

Bread, sea salt butter, oils (v) £3.50

Mixed olives (gf v vegan) £3.50

Sea salted roasted assorted nuts (gf v vegan) £3.50

Salads

Sirloin steak Asian salad

With sesame, soy, ginger and chilli (gf) £13

Chicken schnitzel cobb salad

With ranch dressing £12

Roasted vegetable couscous salad

With cucumber, black olive and sun blushed tomatoes (v vegan) £9

Add

Feta cheese (v) £2 / Harissa marinated chicken £3 / Bistro rump steak £4

v Vegetarian
gf Gluten Free

Gluten free bread & vegan yoghurt are available, please ask a member of staff.

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.

