

SUNDAY LUNCH MENU

2 courses - 20.00

3 courses - 25.00

to share

freshly baked sour dough & creamed butter (V) - 3.50

olives (VG) - small 3.00 - large - 5.50

freshly baked tomato & rosemary focaccia & olive oil (VG) - 3.50

to begin

variations of beetroot - roasted, pickled and relish, hazelnuts, blueberries (VG)

smooth chicken liver parfait - caramelised onion marmalade, toasted sour dough

cornish mackerel - cucumber, pickled fennel, horseradish, sauce vierge

crispy monk fish cheeks - white wine velouté, tartare and dill emulsion

soup of the day - sour dough (VG)

the middle

roast sirloin of cumbrian beef - yorkshire pudding, seasonal vegetables, roast gravy

pan roasted cumbrian chicken - braised barley, sweetcorn, chestnut mushroom, sherry sauce

roasted cauliflower (VG) - spiced potato and spinach, aubergine puree, crisp onions, masala

baked stonebass - aubergine kasundi, tabbouleh and yogurt espuma - 2.00 supplement

potato gnocchi (V) - roast butternut, cavolo nero, pumpkin pesto

the end

sticky toffee pudding & butterscotch sauce - vanilla ice cream (V)

lyth valley damson custard - damson ice cream, shortbread crumble (V)

bitter chocolate & pistachio ganache - black cherries, cherry sorbet, croquante (VG)

selection of cheeses (V) - 2.00 supplement

crook blue, fellstone, black bomber, biscuits, chutney, walnuts, fruit

something on the side

maple glazed roast carrots (VG) - 3.50

roasted courgettes, spiced pepper, lemon (VG) - 3.50

leaf salad, house dressing (VG) - 3.00

- please inform your server of any food allergies you may have -

(V) VEGETARIAN
(V*) CAN BE VEGETARIAN
(V) VEGAN
(VG*) CAN BE VEGAN