

# SUNDAY LUNCH MENU

**2 courses - 20.00**

**3 courses - 25.00**

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## 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

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## 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

carrot and cumin soup - sour dough (VG\*)

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## 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

roast fillet of cod - fondue of leeks and mushrooms, jerusalem artichoke puree, roast juices

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

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## 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

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## the end

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

vanilla bavarois poached rhubarb, apple & cinnamon, honeycomb (V)

caramelised pear tart, bitter chocolate sorbet (VG)

selection of cheeses (V) - 2.00 supplement

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

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

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