

SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

Soup of the day, warm bread, homemade hummus (VG)

Smoked salmon & prawn cocktail, Marie Rose sauce, bread & butter (GF available)

Roast chicken & smoked ham terrine, homemade piccalilli, toasted Hambleton muffin, chicken butter

Warm, slow-roasted heirloom tomatoes, whipped feta, black pepper crackers, basil oil (VG)



Roast rump of beef, horseradish hollandaise (GF available)

Roast Grasmere Farm pork loin, sage & onion stuffing, apple sauce

Roast chicken, sage & onion stuffing

Catch of the Day, lemon hollandaise

Lentil & vegetable nut roast (VG)

*all served with Yorkshire pudding, roasted potatoes, mixed greens, cauliflower cheese,
roasted parsnips, carrot & swede mash (GF)*

extra vegetables £4 or roasted potatoes £4



Chocolate brownie, chocolate sauce, malted milk ice cream

Sticky toffee pudding, salted caramel sauce, clotted cream ice cream

Crème brûlée, lemon sablé biscuit, mango sorbet

Homemade ice cream (3 scoops): selection of the day (GF)

Homemade sorbet (3 scoops): selection of the day (VG) (GF)



BAR & BRUNCH MENU

ROAST SPICED CAULIFLOWER STEAK	19
chickpea makhani, fragrant rice, coriander oil (VG) (GF)	

SOUTHERN FRIED CHICKEN CHEESEBURGER	19
chorizo jam, smashed avocado, salad, chips, dirty corn	

BEER-BATTERED FISH & CHIPS	18
minted crushed peas, tartare sauce, katsu mayonnaise (GF available)	

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE