

Sample Sunday Set Lunch Menu

2 courses £27pp

Served 12-3

Starters

Roasted Tomato & Basil Soup
Parmesan, focaccia crumbs, basil oil

Cumbrian Rarebit Croquettes
Stout & mustard dip, onion marmalade

Langoustine Arancini
Shellfish bisque emulsion, pickled fennel, pea shoots

Mixed Meat Koftas
Mint yoghurt, pickled red onions

Mains

Roast Beef Medallion
Yorkshire pudding, roasted potatoes, seasonal vegetables,
cauliflower cheese, gravy

Monkfish Scampi
Crushed mint peas, tartar sauce, chips

Fresh Tagliatelle Pasta
Chicken, tomato, spinach, pesto

Cajun Sweet Potato Roulade
Parmentier potatoes, cherry tomatoes, fine beans, panang sauce

SIDES £5.00 each

Mashed potatoes, Chips, Baby Leaf Salad, Seasonal Vegetables

Sample Sunday Lunch Specials

*Prices for specials are set individually and
are not included in the set menu*

S t a r t e r s

Woodland Pigeon Breast

Red wine reduced fig, celeriac, chive croquette

£14

Pan Seared King Scallops

Black pudding en crouete, minted crushed peas, pistachio & bacon crumbs

£15

S p e c i a l S a n d w i c h

Cumbrian Rarebit Toasties (v)

Toasted sourdough, cheddar, mustard & local ale rarebit, onion chutney

£11

M a i n s

Wild Mushroom Risotto (v)

Parmesan tuile, wild mushrooms, spinach velouté

£18

Lamb Shank

Pearl Barley, grilled asparagus, smoked bacon, lamb jus
(a hearty spring-style ragu)

£26

Steaks:

Served with fine beans, balsamic onions, confit mushrooms
choice of chips or creamy mash

8oz Rib Eye £32

(Generous meat marbling)

8oz Grass Feed Beef Fillet Steak £37

Sauces:

Garlic & herb butter £1

Peppercorn/ Red wine jus £2 each