

Sunday Lunch Menu

Starters

Soup of the Day, House Bread, Sea Salted Butter (VEA/GFA)
5.75

Classic Prawn Cocktail, Shredded Lettuce, Cherry Tomatoes, Cucumber,
Marie Rose Sauce, Brown Bread (GFA)
7.95

Sautéed Mushrooms, Basil Pesto, Garlic Sourdough, Roasted Cherry Tomatoes (VEA/GFA)
6.95

Black Pudding, Crispy Pancetta, Braeburn Apple, Mustard, Watercress
7.50

To Share:

Manor Mezze Board, Red Pepper Hummus, Tzatziki,
Olives & Sun-blushed Tomatoes, Flatbread (VEA/GFA)
8.95

Main Course

Roast Topside Beef
Roast Leg of Pork
Roast of the Day
Mature Cheddar & Onion Pie (V)
13.95

***All served with Carrot & Swede, Cauliflower Cheese,
Buttered Cabbage, Mash & Garlic & Thyme Roast Potatoes, Gravy***

Salmon en Papillote, Roasted Mediterranean Vegetables, Crushed New Potatoes,
Lemon & Garlic Dressing (GF)
16.95

Roasted Aubergine & Red Lentil Dhal, Chilli, Ginger,
Coriander & Lime, Red Onion Bhaji (VE/GFA)
13.95

Many known allergens are handled in our kitchen,
if you have any concerns please do not hesitate to ask a member of our team.
VE=Vegan GF=Gluten Free VEA/GFA=Can be adapted to suit dietary requirements

Children's Menu

Children's Roast - Topside of Beef, Roasted Leg of Pork or Roast of the Day

***All served with Carrot & Swede, Cauliflower Cheese,
Buttered Cabbage, Mash, Garlic & Thyme Roast Potatoes, Gravy***

Tomato & Garlic Penne Pasta, Garlic Bread with Cheese (VEA/GFA)

Penne Carbonara, Garlic Bread & Cheese (GFA)

Loweswater Gold Battered Haddock, Hand Cut Chips, Mushy Peas (GFA)

5oz Chicken Burger, Cheddar Cheese, Lettuce, Tomato, Fries

All 6.95

Children's Desserts

Homemade Fruit Crumble, Custard

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, Honeycomb (VEA/GFA)

Ice Cream Sundae, Wafers, Sauce (VEA/GFA)

Vanilla, Chocolate or Strawberry

All 3.95

Desserts

Homemade Fruit Crumble, Custard

6.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (VEA/GFA)

6.50

Strawberry & Stem Ginger Cheesecake, Elderflower Glazed Strawberries,

Strawberry Sorbet

6.95

Chocolate Parfait, Yoghurt Ice Cream, Raspberry Textures, Chocolate Soil (GF)

7.25

To Share:

Selection of Local Cheeses, Black Pepper Crackers, Spiced Apricot Chutney,

Apple, Grapes, Celery & Salted Butter

9.95

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