

## SUNDAY LUNCH MENU

### TO START

**Classic Caesar salad**

Grana Padano, anchovies, sourdough croutons

**Moules Marinière**

Crusty sourdough

**Glazed Middle White Back pig's cheek**

Granny Smith and celeriac remoulade, crispy onions

**Sticky Cumbrian beef short rib**

Bourbon marinade

**Scottish hot oak smoked salmon rillettes**

Pickled kohlrabi, horseradish, beetroot dressing

**Grilled tiger prawns**

Charred chilli jam

**Seared local scallops**

Grilled leaves, Jerusalem artichoke purée

**Smoked Applewood arancini**

Arrabiata sauce, spring herbs (V)

### TO FOLLOW

**Braised shin and cheek of Cumbrian beef**

Duck fat roast potatoes, roasted carrots and parsnips, Yorkshire pudding, meat gravy

**Confit lamb shoulder**

Duck fat roast potatoes, roasted carrots and parsnips, Yorkshire pudding, mint gravy

**Corn fed chicken supreme**

Duck fat roast potatoes, roasted carrots and parsnips, sage and onion stuffing, meat gravy

**Catch of the day**

Grilled new potatoes, creamed shallots, Café de Paris sauce

**Grilled cauliflower steak**

Couscous salad, chimichurri (VG)

**Woodland mushroom risotto**

Pecorino Romano, truffle (V)

TO FINISH

**Russian ballerina Anna Pavlova**

Strawberry and basil confit, vanilla ganache, Swiss meringue, crispy seeds, strawberry sorbet

**Rum baba**

Spiced rum, vanilla crèmeux, mango sorbet and fresh mango

**Parisian chocolate trianon**

Chocolate biscuit, milk chocolate mousse, seed praline, milk chocolate ganache, vanilla ice cream

**Deconstructed lime Mojito and yuzu pie**

Lime and yuzu crèmeux, Mojito confit and sorbet, lemon shortbread

**Selection of local and world cheeses**

Cartwright and Butler cheese crackers, fresh grapes, honeycomb

£24 for 2 courses | £29 for 3 courses