

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