

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

Sundried tomato and smoked mozzarella arancini

Spiced tomato sauce (v)

Sticky Cumbrian beef short rib

Bourbon marinade

Scottish hot oak smoked salmon rillettes

Pickled kohlrabi, horseradish, beetroot dressing

Grilled tiger prawns

Charred Chili jam

Seared local scallops

£2 supplement applies

Grilled leaves, Jerusalem artichoke puree

TO FOLLOW

Roast Striploin of Cumbrian beef

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

Roast chicken supreme

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

Braised Dingley Dell pork belly

Duck fat roast potatoes, roasted carrots and parsnips, buttered cabbage, crackling, 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)

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2000 kcal per day.

TO FINISH

Mixed berry Pavlova

Swiss Meringue, mixed berry compote, Chantilly cream

Apple Crumble

Vanilla custard and ice cream

Banana Split

Chantilly cream & mix ice cream

Chocolate trianon

Chocolate biscuit, milk chocolate mousse, toasted seeds, vanilla ice cream

Sticky Toffee Pudding

Vanilla ice cream, sauce

Selection of local and world cheeses

Cartwright and Butler cheese crackers, fresh grapes, honeycomb

£19 for 1 course

£25 for 2 courses | £30 for 3 courses

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