

FOOD
SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £24, 3 COURSES £28

QUIZ NIGHT!
JOIN US FROM
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND

STARTERS

RAREBIT CRUMPET- 7
orchard chutney

SOUP OF THE DAY- 8
in house focaccia, butter

ROAST PUMPKIN SALAD- 9
*whipped goats cheese, chicory, pine kernel,
cranberry dressing*

BRAISED BEEF FRITTER- 9
mushroom, gherkin ketchup, horseradish, beef jus

SUNDAY ROASTS

ALL SERVED WITH ROAST POTATOES,
MASHED POTATOES, YORKSHIRE PUDDING,
RED WINE GRAVY & SEASONAL VEGETABLES

BEEF STRIPLOIN- 19
served pink

CHICKEN BREAST- 18

ROOT VEGETABLE NUT ROAST- 17

PORK BELLY- 18

SMALLER PORTIONS- 12

SIDES- 3

CAULIFLOWER & BROCCOLI CHEESE

PIGS IN BLANKETS

SEASONAL VEGETABLES

ADD A BOTTLE

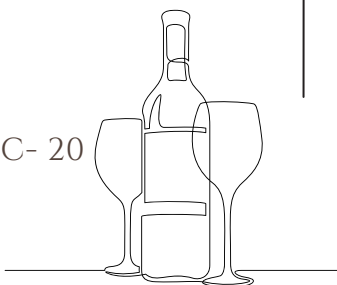
CHILEAN MERLOT- 16

ITALIAN PINOT GRIGIO- 16

FRENCH SAUVIGNON BLANC- 20

ARGENTINIAN MALBEC- 20

BAROCCO PROSECCO- 22



MAIN COURSES

72 HOUR LAMB HOTPOT- 18
pickled red cabbage, in house focaccia

TIRRIL BEER BATTERED HADDOCK- 17
thick cut chips, crushed peas, tartar sauce

curry sauce- 2

MUSHROOM & CHESTNUT RISOTTO - 18,5
crispy rocket, autumn truffle, wild mushrooms

SANDWICHES

*house rosemary focaccia, apple & fennel slaw,
root vegetable crisps*

APPLEBY CHEDDAR- 8
chicory, orchard chutney

COURGETTE & RED PEPPER- 8
hazelnut romesco

ROAST BEEF STRIPLOIN- 9,5
shallot mayonnaise, watercress

HAND CUT CHIPS- 4
lemon & thyme salt

PARMESAN FRIES- 5
truffle oil, black pepper

DESSERTS

STICKY TOFFEE PUDDING- 8
butterscotch sauce, pistachio, vanilla ice cream

SPICED PUMPKIN MOUSSE- 8
*candied pecan, maple sponge, nutmeg &
vanilla ice cream*

PEACH PARFAIT- 8
raspberry gel, almond crumble, raspberry sorbet

3 SCOOPS ENGLISH LAKES ICE CREAM- 4
*vanilla, chocolate, strawberry,
rum and raisin, mint choc chip*

Please see a member of staff for any dietary or allergen information