

FOOD
SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £26

QUIZ NIGHT!
JOIN US FROM
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND

STARTERS

TUNA TARTARE- 12

mango, hot honey, sweetcorn, coriander

SOUP OF THE DAY- 8

house focaccia, butter

HERITAGE CARROT- 9

*carrot top & caraway pesto, smoked carrot puree,
hazelnut, mascarpone*

PORK TENDERLOIN- 11

liquorice, celeriac puree, apple & black garlic tatin

MAIN COURSES

72 HOUR LAMB HOTPOT- 20

pickled red cabbage, lamb fat focaccia

TIRRIL BEER BATTERED HADDOCK- 17

thick cut chips, crushed peas, tartar sauce

curry sauce- 2.5

CELERIAC FONDANTS- 19

*parmesan, roasted maitake mushroom,
pickled mustard, apple gel, roasted hazelnut*

MISO ROASTED CAULIFLOWER- 19

*miso glaze, tahini butter beans, celeriac,
chimichurri, molyneux kale*

SANDWICHES

*house focaccia, apple & celeriac remolade,
herb salad*

APPLEBY CHEDDAR- 8

chicory, orchard chutney

COURGETTE & RED PEPPER- 8

chimichurri

ROAST BEEF STRIPLOIN- 9.5

SERVED PINK

mustard mayonnaise, watercress

HAND CUT CHIPS- 5

PARMESAN & TRUFFLE FRIES- 6

SUNDAY ROASTS

SERVED WITH DUCK FAT ROAST POTATOES,
YORKSHIRE PUDDING, ALE GRAVY &
SEASONAL VEGETABLES

DRY AGED BEEF STRIPLOIN- 20

served pink, brisket

CUMBRIAN CHICKEN BREAST- 19

pancetta crumb

PORK BELLY- 19

SMALLER PORTIONS- 13

SIDES- 3

CAULIFLOWER & BROCCOLI CHEESE

PIGS IN BLANKETS

MASHED POTATO

ADD A BOTTLE

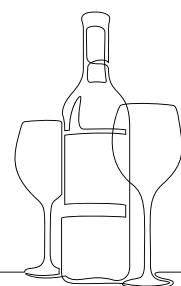
CHILEAN MERLOT- 18

ITALIAN PINOT GRIGIO- 18

FRENCH VIOGNER- 24

ARGENTINIAN MALBEC- 22

BAROCCO PROSECCO- 24



DESSERTS

STICKY TOFFEE PUDDING- 8

butterscotch ice cream, crystalised pistachio

HONEY PANNA COTTA- 9

*quince, marigold, honeycomb, orchard sorbet,
hazelnut & rye crumble*

SATSUMA PAREFAIT- 8

dark chocolate mousse, brûlée satsuma

AFFOGATO- 8

*Atkinsons espresso, vanilla ice cream,
hazelnut & raspberry biscuit*

Kaluha/ Frangelico/ Disaronno/ Cointreau

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