# FOOD SERVICE

12.00PM -7.00PM



2 COURSES £28

QUIZ NIGHT! JOIN US FROM 8.30PM- 10.30PM

CASH PRIZES MUSIC ROUND PICTURE ROUND

## **STARTERS**

LOCH DUHART SALMON GRAVLAX- 12 shorseradish sorbet, beetroot, pickled gooseberry

SOUP OF THE DAY- 9.5 in house focaccia

ISLE OF WIGHT TOMATO- 10 pickled cucumber, Killeen goat's gouda, dukkha, fennel oil

SMOKED MACKEREL PATE- 10
Glengoyne 12 Whisky, toasted brioche, beetroot, dill

## **MAIN COURSES**

72 HOUR LAMB HOTPOT- 22 pickled red cabbage, lamb fat focaccia

TIRRIL BEER BATTERED HADDOCK- 19 hand cut chips, crushed peas, caviar tartar sauce curry sauce- 2.5

MISO ROASTED CAULIFLOWER- 21 watercress puree, pickled ginger gel, mooli, sesame & pistachio crumble

LIONS MANE- 23 black garlic & madeira glaze, courgette, crispy enoki, watercress puree

### **SANDWICHES**

in house focaccia, herb salad apple & celeriac remolade.

APPLEBY CHEDDAR- 10 chicory, orchard chutney

COURGETTE & RED PEPPER- 10 basil pesto hummus

ROAST BEEF STRIPLOIN- 10.50 SERVED PINK mustard mayonnaise, rocket

HAND CUT CHIPS-6

PARMESAN & TRUFFLE FRIES- 7

# **SUNDAY ROASTS**

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

DRY AGED BEEF STRIPLOIN- 21.5 served pink, brisket

CUMBRIAN CHICKEN BREAST- 20 almond crumb

PORK BELLY- 21

SMALLER PORTIONS- 13 EXTRA GRAVY- 1.5

# SIDES-4

CAULIFLOWER & BROCCOLI CHEESE
PIGS IN BLANKETS
MASHED POTATO
SEASONAL VEGETABLES

#### ADD A BOTTLE

CA TA SORE PINOT GRIGIO- 18
TONGUE TWISTER VINHO VERDE- 22
TONADA MERLOT- 18
BELTIE CABERNET SAUVIGNON- 21
BAROCCO PROSECCO- 24

#### **DESSERTS**

STICKY TOFFEE PUDDING- 9 marmalade ice cream, crystalised pistachio, orange tuille

COFFEE & COCOA SPONGE- 10 tiramisu espuma, pistachio & white chocolate ganache, white chocolate soil

GOOSEBERRY PARFAIT- 10 gooseberry compote, meadowsweet honey cake

AFFOGATO- 9 Atkinsons espresso, vanilla ice cream, hazelnut & raspberry biscuit Kaluha/ Frangelico/ Disaronno/ Cointreau