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

WILD MUSHROOM PARFAIT- 10 pickled girolles, roast hazelnut, rosemary focaccia

SOUP OF THE DAY- 9.5 in house focaccia

BEEF SHORT RIB - 12 roast cauliflower puree, kale crisp, Yorkshire pecorino, pickled walnut

MORECAMBE BAY SHRIMPS- 12 spiced butter, cauliflower velouté, toasted brioche

MAIN COURSES

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

TIRRIL BEER BATTERED HADDOCK- 19.5 hand cut chips, crushed peas, caviar tartar sauce curry sauce- 2.5

KIRKHAMS CHEDDAR DUMPLING - 21 pickled walnut, potato skin broth, moleyneux kale

HEN OF THE WOODS- 22 black garlic & madeira glaze, courgette, crispy enoki, watercress puree

SANDWICHES

in house focaccia, herb salad apple & celeriac remolade.

APPLEBY CHEDDAR- 10 chicory, orchard chutney

ROASTED PUMPKIN- 10 pumpkin seed pesto, hummus

ROAST BEEF STRIPLOIN- II 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

LAMB SADDLE - 21.5 served pink

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

BLACKBERRY SORBET - 11 woodruff cream, kataifi, blackberry & bourbon compote, bacon crumb

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

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