

FOOD
SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £28

QUIZ NIGHT!
JOIN US FROM
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND

STARTERS

ROOT VEGETABLE TATIN- 10
whipped goat's curd, orange & hazelnut dressing

SOUP OF THE DAY- 9.5
in house focaccia

BRAISED VENISON SHOULDER- 12
parsnip & vanilla puree, pickled blackberry, kale crisp, Young Buck blue cheese

LOBSTER TOAST- 11
brioche, sesame, XO sauce, crispy seaweed

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*

ROASTED CELERIAC- 20
maitake mushroom, Molyneux kale, apple gel, pickled walnut

PUMPKIN FREGOLA- 20
maple walnut, sage & pumpkin seed pesto, whipped goat's curd, chestnut

SANDWICHES

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

APPLEBY CHEDDAR- 10
chicory, orchard chutney

ROASTED PUMPKIN- 10
pumpkin seed pesto, goat's curd

ROAST BEEF STRIPLOIN- 11
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

ROAST PORK BELLY- 20

SMALLER PORTIONS- 15

EXTRA GRAVY- 1.5

SIDES- 4

CAULIFLOWER & BROCCOLI CHEESE

PIGS IN BLANKETS

MASHED POTATO

SEASONAL VEGETABLES

ADD A BOTTLE

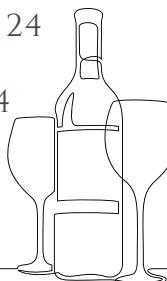
CA TA SORE PINOT GRIGIO- 20

TONGUE TWISTER VINHO VERDE- 24

TONADA MERLOT- 20

BELTIE CABERNET SAUVIGNON- 24

PROSECCO- 27



DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, crystallised pistachio,

PANATTONE PUDDING- 10
currant crème anglaise, marmalade ice cream

FORCED YORKSHIRE RHUBARB - 10
stem ginger sorbet, rhubarb compote, rhubarb mousse, crumble

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