

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

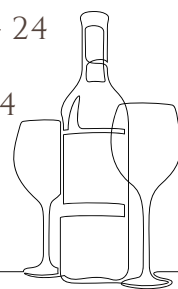
DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, crystalised 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
Kalua/ Frangelico/ Disaronno/ Cointreau*



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