

FOOD
SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £30/ 3 COURSES £37

QUIZ NIGHT!
JOIN US FROM
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND

COCKTAILS

BEEF FAT WASHED BLOODY MARY- 12
*wagyu fat washed vodka, tomato juice, tabasco,
worcestershire sauce, lemon, pepper*

PEAR 75- 16
house infused pear gin, roebuck estate classic cuvee

MAPLE & BACON OLD FASHIONED- 13
*makers mark, maple syrup, agostura bitters, orange
zest, dehydrated streaky bacon*

ATKINSONS ESPRESSO MARTINI- 11
espresso, kaluha, absolut vanilla, caramel syrup

STARTERS

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

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

GLAZED LAMB- 12
*braised lamb shoulder, carrot puree,
wild garlic, black garlic, carrot cake crumb*

MAIN COURSES

72 HOUR LAMB HOTPOT- 23
pickled red cabbage, lamb fat focaccia

PARMESAN & TRUFFLE DUMPLINGS- 20
*roasted cauliflower, pickled walnut, smoked yolk,
molyneux kale*

WILD GARLIC & ASPARAGUS FREGOLA- 20
whipped goats curd, black garlic, pickled shimeji

SUNDAY ROASTS

DRY AGED BEEF STRIPLOIN- 22
served pink, brisket

CUMBRIAN CHICKEN BREAST- 21

ROAST PORK BELLY- 21
*all served with duck fat roast potatoes,
seasonal vegetables, Yorkshire pudding
& ale gravy*

SMALLER PORTIONS- 15

DESSERTS

FORCED YORKSHIRE RHUBARB- 11
ginger sorbet, rhubarb compote, rhubarb mousse, crumble

TIRAMI-CHOUX - 10
*choux bun, coffee & amaretto cream,
chocolate & hazelnut*

STICKY TOFFEE PUDDING- 10
marmalade ice cream, crystalised pistachio

AFFOGATO- 9
*Atkinsons espresso, vanilla ice cream, brown
butter biscuit, Kahlua*

SIDES

HAND CUT CHIPS- 6

PARMESAN & TRUFFLE FRIES- 7

SEASONAL VEGETABLES- 4

CAULIFLOWER & BROCCOLI CHEESE- 5

PIGS IN BLANKETS- 5

MASHED POTATO- 4

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