

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

GLAZED CARROTS- 9
pickled apricots, dukkah, pistou

FRENCH ONION SOUP- 10
beef stock, gruyere crouton, house baked focaccia

LOBSTER TOAST- 11
sesame, crispy potato, teriyaki

TORCHED MACKEREL- 11
celeriac remolade, pickled cucumber salad

MAIN COURSES

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

MARKET FISH-
*tomato, samphire, jersey royal, pickled fennel,
lobster bisque*

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

DARK CHOCOLATE & MATCHA DELICE- 10
chocolate soil, white chocolate sorbet

STRAWBERRY CHEESECAKE CHOUX - 10
*macadamia, white chocolate sorbet, sorrel,
marinated strawberry*

CARAMELISED PINEAPPLE TARTIN- 10
coconut sorbet

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