

FOOD SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £32/ 3 COURSES £38

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*

MULLED PEAR & CHERRY 75- 16
house infused 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 AUTUMN MUSHROOM- 11
*smoked parsnip, sunflower seed brittle, parmesan curd,
pickled cauliflower*

FRENCH ONION SOUP- 12
beef stock, gruyere crouton, house baked focaccia

TUNA TARTARE- 12
*sesame, coriander, smoked paprika, seaweed,
pickled radish*

HOUSE SMOKED MACKEREL- 11
pickled blackberries, beetroot

MAIN COURSES

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

MARKET FISH-
*pomme purée, pickled samphire, mushrooms, leek,
mussels & crème fraîche*

CARAMELISED ONION GNUDI- 22
*truffle, mushrooms, smoked onion, sweetcorn purée,
charred sweetcorn*

SUNDAY ROASTS

DRY AGED BEEF STRIPLOIN- 23
served pink, brisket

CUMBRIAN CHICKEN BREAST- 22

DRY AGED PORK BELLY- 22
*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

GINGER CAKE - 10
*spiced pumpkin mousse, candied pumpkin,
maple pecan*

BLACKBERRY CHEESECAKE- 11
musovado ice cream, woodruff, sorrel

CHEESE BOARD- 12
*house crackers, poached fig, orchard chutney,
a selection of two cheeses from local suppliers*

SIDES

HAND CUT CHIPS- 6

PARMESAN & TRUFFLE FRIES- 7

CREAMED KALE- 7

CAULIFLOWER & BROCCOLI CHEESE- 5

PIGS IN BLANKETS- 5

MASHED POTATO- 5

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