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

SESAME CRUSTED TUNA- 12
cucumber, soy gel, dashi, seaweed cracker

HOUSE SMOKED MACKEREL- 11
pickled blackberries, beetroot

MAIN COURSES

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

MARKET FISH-
pomme purée, cauliflower veloute, cauliflower, buttermilk, dill apple

CARAMELISED ONION DUMPLINGS- 22
ricotta, truffle, mushroom, leek & red wine glaze

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 & COFFEE DELICE- 10
hazelnut, chocolate soil, white chocolate sorbet

POACHED PEAR - 10
apple compote, malt caramel, nutty crumble, stout ice cream

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