

## sunday lunch menu

### starters

#### tomato, roasted red pepper & basil soup (gf) (v)

roasted vine tomato, red pepper & fresh basil soup - sun blush tomato & mozzarella focaccia bread

#### king prawn & smoked salmon cocktail (gf)

served the good old fashioned way in a cocktail glass...  
king prawns & highland smoked salmon - bloody mary sauce - shredded gem lettuce, cherry tomato, cucumber - buttered granary bread - lemon wedge

#### wild garlic mushrooms on sourdough (v) (gf)

sautéed chestnut & wild mushrooms in a rich, creamy, white wine, tarragon & garlic sauce, served on griddled garlic sourdough - pecorino cheese - rocket & mixed leaf

#### black pudding & haggis croquettes

bury black pudding & spiced haggis croquettes, in a panko crumb, served on a cauliflower & truffle puree - crisp serrano ham - balsamic reduction

#### baked camembert with spiced apricot (gf) (v)

french camembert, baked in a pot with white wine, cracked black pepper & rosemary, until it's deliciously gooey - toasted sourdough to dip - spiced apricot & chilli chutney

2 course £28.95

3 course £34.95

(v) vegetarian (gf) gluten free available  
please inform us of any allergies or dietary requirements when ordering, any dish marked 'gf' may need to be adapted to suit dietary requirements

## roasts of the day...



### slow roasted cumbrian lamb (gf)

shoulder of crake valley lamb, served on petit pois a la francaise with baby onions, bacon lardons & shredded lettuce - buttered mash - duck fat roasted potato - yorkshire pudding - redcurrant & minted pan stock gravy - homemade fresh mint sauce

### sirloin of beef (gf)

roasted sirloin of cumbrian beef - baked cauliflower with appleby cheese - homemade horseradish & chive sauce - buttered mash - duck fat roasted potato - yorkshire pudding - red wine & rosemary gravy

### roasted belly of pork (gf)

crispy crackling saddleback pork belly - red onion, sage & sausage meat stuffing - apple compote - buttered mash - duck fat roasted potato - yorkshire pudding - scrumpy cider gravy

(all of the above are served with spiced braised red cabbage, buttered swede & carrot & fine beans)

## other stuff...

### leek, potato & three cheese pithivier (v)

puff pastry parcel filled with creamy potato, leek, stilton, parmesan & appleby creamery 'old applebain' cheese - buttered herb mash - sautéed fine beans - roasted red pepper & confit tomato pesto

### fillet of salmon (gf)

pan fried fillet of salmon, served on a crushed potato, pea & crabmeat cake - lemon & dill butter sauce with brown shrimp - sautéed sugar snap peas & asparagus

### ravioli of mozzarella & sunblush tomato (v)

fresh pasta filled with creamy ricotta & tomato, in a cracked black pepper & herb butter with sunblush tomato & olives - mozzarella pearls - red pesto - rocket leaf

2 course £28.95

3 course £34.95

## sunday lunch menu

### desserts

#### mixed berry pavlova (gf)

individual pavlova topped with an eton mess of crushed meringue, berries, raspberry coulis & fresh cream - raspberry & sorrel sorbet

#### boozy cherry trifle

layers of kirsch marinated morello cherry compote, madeira sponge cake, topped with vanilla custard, chantilly cream & toasted almonds

#### hot cross bun bread & butter pudding (gf)

cinnamon spiced hot cross bun & apple bread & butter pudding, served with crème anglaise or madagascan vanilla ice cream

#### chocolate brownie & salted caramel sundae

a rich sundae of crumbled chocolate brownie, meringue, whipped cream, strawberries, chocolate ganache & salted caramel sauce, topped with english lakes 'thunder & lightning ice cream

#### best of british cheeseboard (gf) (£2.50 supplement)

selection of artisan british cheeses - biscuits - fruit - homemade chutney

2 course £28.95

3 course £34.95

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## little steamers sunday menu

(for 11 yrs and under)

### starters:

cream of tomato soup (gf) (v)

served with crusty bread

cheesy garlic bread (gf) (v)

garlic ciabatta topped with melting cumbrian cheddar

crispy onion rings (v)

crispy onion rings with a bbq tomato dip

### mains:

mini roast (gf)

choice of our weekly roast meats - buttery mash - roast potato - yorkshire pudding - garden peas & carrots - gravy on the side

crispy chicken fillets

chicken breast in a crisp herb crumb - mash or skin on fries - garden peas & carrots - chicken gravy on the side

bangers & mash (gf)

duo of cumberland pork & herb sausages on buttered mash - garden peas & carrots - gravy on the side

tomato & basil pasta (v)

penne pasta in a homemade tomato & basil sauce, topped with grated cheddar - griddled garlic bread

2 course 14.50 / 3 course £17.50



## little steamers pudding menu

(for 11 yrs and under)

### warm chocolate pudding

baked chocolate pudding with chocolate sauce & vanilla ice cream

### berry eton mess (gf)

crushed meringue, berries & whipped cream, topped with raspberry sorbet

### trio of ice cream (gf)

english lakes thunder & lightning, vanilla & chocolate ice cream

2 course £14.50

3 course £17.50

(v) vegetarian (gf) gluten free available

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