

SUNDAY LUNCH MENU

2 Courses £30 | 3 Courses £35

STARTERS

Soup of the Day
bread & butter

Chicken Liver Parfait
quince paste, pickled shallot, toasted sourdough

Chieftain Rarebit
rocket & watercress

Whipped Torngstown Goat's Cheese
roast carrots, toasted flatbread

Garlic Mushrooms
toasted sourdough, rocket & watercress

MAINS

Roast Cumbrian Beef Topside
Yorkshire pudding, garlic & rosemary roast potatoes, honey roasted roots, seasonal vegetables, with a rich beef gravy

Roast Supreme of Chicken
Yorkshire pudding, garlic & rosemary roast potatoes, honey roasted roots, seasonal vegetables, with a chicken gravy

Pan Roasted Salmon
crushed peas, samphire, brown butter

Steak & Stout Pie
shortcrust pastry, creamed potatoes, seasonal greens

Sweet Potato & Kale Shortcrust Pie
roast carrots, rocket, with a mushroom gravy

SIDES

Garlic & Rosemary Roast Potatoes £6

Honey Roasted Roots £6

Creamed Potatoes £6

Cauliflower Cheese £6

Seasonal Greens £6

Yorkshire Pudding £3

DESSERTS

Sticky Toffee Sundae vegan & gluten free options available

Seasonal Berry Eton Mess raspberry, strawberry & blueberries

Treacle Tart vanilla ice cream

Apple & Blackberry Crumble custard

Cumbrian Cheese Plate local cheeses, chutney, artisan crackers, grapes

Please inform our team of any allergies or dietary requirements.