SUNDAY LUNCH

SNACKS

Marinated mixed olives £6
Cumbria Salami Co Charcuterie £6

Smoked Torpenhow cheese croquettes £6 Honey, sesame & soy pork belly £7.50

STARTERS

Isle of Wight tomato salad, burrata, pesto, aged balsamic (v) £13.50 Cured chalk stream trout, cucumber & dill aioli, pickled cucumber, radish £14 Beef fillet tartare, Lakes Brew Co best bitter, crisp potato, egg yolk, beer pickled onion £19 Soup of the Day (v) £10

MAINS

Roast Cumbrian rump of Beef £28

roast potatoes, Yorkshire pudding, hispi cabbage, roast carrots

Roast loin of pork £26

roast potatoes, Yorkshire pudding, hispi cabbage, roast carrots

Roast Sharing Board (min. 2 people) £35 per person

roast beef, roast pork, slow-braised beef short rib stuffed Yorkshire, pork belly. roast potatoes, Yorkshire pudding, hispi cabbage, roast carrots

Day boat fish caught by local fisherman Christopher Sanders £MKT

Pea & Marjoram risotto, courgette, smoked ricotta, preserved lemon (v) £24

SIDES

Cauliflower cheese £6

Tenderstem broccoli with Bearnaise sauce £7

Mashed potato £5

Extra helping of roast potatoes £5

Slow-braised beef shortrib stuffed Yorkshire pudding £8

DESSERTS

Martindale duck egg custard, strawberries, HindLeap & elderflower £16 $\,$

Sticky Toffee Pudding, caramel sauce, banana ice cream £12

Apple tarte fine, vanilla ice cream £12

A selection of 3 British cheese £14

COFFEE & PETIT FOURS

Petit Fours £2

Irish coffee £12

Farrer's coffee £3.50

Jing loose leaf tea £4



