

Sunday Menu

STARTERS

Homemade Soup of the Day

Served with crusty bread and butter

Duck Liver and Port Pate

Toasted brioche, red onion marmalade and baby leaf salad

Smoked Salmon and Advocado Tian

Creme fraiche, ruby grapefruit and micro herb salad

Twice Baked Mature Cumbrian Cheese Souffle (v)

Tomato salad, red pepper relish, micro herbs and rocket pesto

Red Wine Poached Pear (v) (ve)

Appleby black dub blue cheese, herb salad, honey roasted walnuts and pear cider jelly

MAINS

Roasted Sirloin of Beef

Yorkshire pudding, homemade horseradish sauce

Slow & Low Roasted Cumbrian Lamb

Yorkshire pudding and a red currant jus

Pan Fried Scottish Salmon

Shrimp and caper butter

Goats Cheese & Vegetable Nut Roast (v)

Wholegrain mustard cream sauce

Pan Fried Breast of Chicken

Wild mushroom veloute

All served with a selection of potatoes and seasonal vegetables

DESSERTS

Chef's Sticky Toffee Pudding (v)

Toffee sauce, vanilla pod ice cream and cream

Baked Chocolate, Raspberry and Pistachio Tart (v)

Raspberry sorbet, chantilly cream and confit raspberries

Autumn Tidy (v)

Saffron poached pear, meringue kisses, pear jelly, walnuts, chantilly cream and sugar wafer

Lakes Distillery Gin & Tonic Cheesecake (v)

Oven baked, topped with lime curd, served with lemon and lime sorbet

2 Courses £16.95 | 3 Courses £19.95

Childs Menu Available

Allergens: Please speak to your server when placing your order