



STARTERS

Soup of The Day – Leek & Potato

Served with Crusty Bread Roll
(GF Bread Available) (VE) (GF)

Smoked Haddock & Poached Egg

Served with Spinach and Cullen
Skink Velouté (GF)

Slow-Roasted Pork Belly

Served with Bacon Fries Crumb, Apple
Purée, Crackling and Rosemary Jus (GF)

Creamy Garlic Mushrooms

Served on Toasted Garlic Bread,
Topped with Rocket (VE) (GFA)

Rendang Bites

Indonesian Spiced Potato Bites with
Rocket and Sweet Chilli Sauce (VG)

Duck Spring Rolls

Mini Duck Spring Rolls with Hoisin Sauce

MAIN COURSES

Roast Sirloin of Beef

Served with Yorkshire Pudding,
Roasted and Creamed Potatoes,
Mixed Vegetables and Gravy (GF)

Roast Loin of Pork Wrapped in Belly Pork

Served with Yorkshire Pudding,
Roast and Creamed Potatoes, Crackling,
Mixed Vegetables, Gravy and
Apple Sauce (GF)

Mushroom Kiev

Served with New Potatoes, Vegetables,
Tomato & Wild Mushroom Sauce
(contains cashew nuts) (GF) (V) (VE)

Oven-Roasted Fillet of

Scottish Salmon

Served on Champ Mash with Tenderstem
Broccoli and Peppercorn Sauce (GF)

Pan-Fried Chicken Supreme

Served with Dauphinoise Potatoes,
Kale and Chasseur Sauce (GF)

Lamb Balti

Diced Lamb Leg in Balti Sauce Served
with Rice and Naan Bread

**Add Cauliflower Cheese to any
Roast for £2.00**

DESSERTS

Chocolate Orange Crème Brûlée
with Shortbread

New York-Style Cheesecake
with Ice-cream (GF)

Vegan Apple & Blackberry Crumble
with Vegan Custard (VE)

Cumbrian Cheeses & Biscuits
with Grapes and Celery
(£4.00 surcharge)

Ice Cream Selection:

1 Scoop: £1.95

2 Scoop: £3.25

3 Scoop: £4.95

Madagascan Vanilla
Raspberry Ripple
Rum and Raisin
Mint Choc Chip
Thunder & Lightning
Death by Chocolate



Please Note: we use flour in our kitchen, some
food may contain traces of flour.

Please ask a member of staff about allergens.



MENU

Served midday to 5pm



SUNDAY
15th
MARCH

One course only
£19.95

Two courses only
£26.95

Three courses only
£31.95

**BOOKING
ADVISABLE**

**CALL:
019467 26025
NOW!**