

**SUNDAY LUNCH MENU**

**Main Course £15.95, 2 Courses £ 20.95, 3 Courses £25.95**

**Served 12 - 2.30pm**

**STARTERS**

**Pigs Cheeks in Dark Ale**

baby shallots, balsamic, broad beans, creamed spinach

**Atlantic Sea Prawn Cocktail**

onion tin loaf, bloody Mary spicy sauce, pickled English cucumber

**Whipped Goats' Cheese**

textures of beets, candied walnuts, sherry vinegar

**MAINS**

All mains are served with giant Yorkshire puddings, roast potatoes and seasonal vegetables

**28 Day Aged Cumbrian Roast Beef Sirloin**

all the trimmings, giant Yorkshire pudding

**Roast Pork & Crackling**

all the trimmings, apple sauce, giant Yorkshire pudding

**Red Snapper Fillet**

warm salad of Isle of Wight heirloom tomatoes, soy cured hen's yolk

**DESSERTS**

**Sticky Toffee Biscoff**

hot butterscotch & biscoff sauce, Northern Bloc vanilla ice cream

**Strawberry's & Cream**

strawberry mousse, fresh English strawberry's, Lakeland cream

**Seasonal Fruit Crumble**

vanilla custard