

SUNDAY LUNCH MENU

2 Courses £27.50 / 3 Courses £32 / Served 12-2:30pm

STARTERS

Soup of the Day (v)

bread & local butter

Dynamite Shrimp

tempura prawns, spicy mayonnaise dressing, sracha dipping sauce

Butternut Squash Panna Cotta (vg)

crispy onion, sourdough, rocket

Chorizo & Parsley Scotch Egg

traditional mustard sauce, crispy onion

MAINS

28-day Aged Cumbria Roast Beef

Yorkshire puddings, roast potatoes, seasonal vegetables, gravy

Brossen Cheeseburger

21-day Himalayan salt aged 100% Lakeland beef patty, Emmental, baby gem, lettuce, tomato chutney

Roast Pork

Yorkshire puddings, roast potatoes, seasonal vegetables, gravy, apple sauce

Pan Fried Cod

buttery garlic mash, sauteed spinach, bisque sauce

Rice Gnocchi with Aromatic Tomato Sauce (vg)

basil

DESSERTS

Sticky Toffee, Date & Biscoff Pudding

Biscoff sauce, Biscoff ice cream

Pear & Blueberry Crumble (vg)

sweet granola crumble, custard

Pecan Pie

caramelized pecan, rum & raisin ice cream

Three Hills Gelato Ice Cream

choose any 2 scoops

100% natural Cumbrian made gelato

bourbon vanilla / chocolate / strawberry / Biscoff /
rum & raisin

Freshly Brewed Tea or Coffee

Food Allergies and Intolerances: If you have any concerns relating to allergens detailed below please speak to our duty manager prior to ordering:
cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery,
mustard, sesame, sulphur dioxide and sulphites, lupin and molluscs.