

SUNDAY LUNCH

Served every Sunday 12:00 - 14:00



ONE COURSE

£17.50 | CHILD £10.00

TWO COURSES

£22.50 | Child £13.00

THREE COURSES

£26.60 | Child £17.50

STARTERS

LOADED SOURDOUGH

(VE/V/GF*)

Garlic mushrooms, chives, mozzarella* (*VE available)

—

SALMON FISH CAKE

Pickled cucumber, dill mayo, crispy capers

CHICKEN WINGS IN HONEY AND SESAME SEEDS

Soy dip salad, slaw

—

MAC AND CHEESE (V)

Chorizo and bacon (optional)

CAESAR SALAD

Chicken, bacon, parmesan, baby gem, anchovies

—

SOUP OF THE DAY (VE/V/

GF*) Crusty roll, butter

MAIN COURSES

TRADITIONAL SUNDAY FARE

Choose from:

FEATHER BLADE OF CUMBRIAN BEEF, PORK LOIN AND CRACKLING OR

HALF ROAST CHICKEN All roasts served with Yorkshire pudding, creamy mash, roast potatoes, fresh seasonal vegetables and rich pan gravy.

BREADED SCAMPI TAILS

Salad, red slaw, chips, lemon wedge, tartar sauce

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WILD MUSHROOMS, BROAD

BEANS AND SUNDRIED

TOMATO RISOTTO (VE/V/GF*)

Vegan cheese crisp

PIE OF THE WEEK

Please ask for today's pie.

Vegetables, creamy mash.

—

GRILLED CHICKEN AND

BACON STACK (GF)

Homemade BBQ sauce,

cheese, salad, chips

THAI GREEN CURRY (V/GF)

Chicken OR marinated tofu, coconut rice, charred pak choi

—

VEGETABLE OR

BEEF LASAGNE

Served with either garlic bread or chips and salad.

DESSERTS

PROSECCO AND STRAWBERRY POSSET

Homemade lemon biscotti

—

APPLE CRUMBLE

Vanilla custard

STICKY TOFFEE PUDDING

Pouring cream OR vanilla ice cream

TWO SCOOPS OF THREE HILLS CUMBRIAN GELATO (VE)

Sour Cherry | Vanilla | Lemon curd Honeycomb | Chocolate | Rum and Raisin

Wild strawberry