



FOOD & LOUNGE

SUNDAY MENU

STARTERS

Smokey aubergine and red pepper soup

With feta, mint and green chilli served with crusty bread (v) £6

Grilled halloumi with orange and walnut salad (gf v) £7

Wild mushrooms in Madeira sauce On grilled sour dough (v) £7

Chilli avocado corn taco

With pickled red cabbage, black bean salsa and aioli (v vegan) £8

Local air-dried ham and melon

With sweet balsamic onions, pineapple gel and treacle bread croutons £8

Gin cured salmon and lime and cucumber marinated prawns

With salt roast beetroot, wasabi avocado puree and lemon caviar dressing (gf) £9

Haggis bon bons

With bacon and turnip velouté and saffron garlic creamed potatoes with onion crisp £8

Pigs in blankets with honey and wholegrain mustard £6

SALADS

Festive grilled halloumi Waldorf

With dried cranberries, apple, celeriac, walnuts and orange dressing (v gf) £10

Cous cous and roast root vegetables

With toasted almonds
(gf v vegan) £9

Roast cauliflower and pak choi

With butternut squash, broccoli, pomegranate with whipped goats cheese (gf v) £10

Add

Feta cheese (v) £2
Smoked paprika chicken £3

TRADITIONAL SUNDAY ROAST

Please choose from;

Lakeland beef or Roast turkey or Roast Cumberland ham

Served with roast and mashed potato,
Yorkshire pudding, seasonal vegetables, homemade gravy £16

Three meat Sunday roast

Lakeland beef, roast turkey and roast Cumberland Ham

Served with roast and mashed potato,
Yorkshire pudding, seasonal vegetables, homemade gravy £20

Halston nut roast

Served with roast and mashed potato, seasonal vegetables, homemade gravy
(v vegan) £15

MAINS

Pale ale battered haddock

With thick cut chips with pea mayo and
tartare sauce £12

Warm sea bass niçoise

With braised saffron potatoes,
roast cherry tomatoes, poached egg yolk
and fine beans with a lemon parsley and
black garlic velouté (gf) £15

Pan fried pork and black pudding

With roast cauliflower, pak choi and
glazed grapes and sage jus £14

Smoked paprika chicken burger

Topped with pulled chicken, braised
chorizo, roast peppers, Monterrey Jack
cheese in a brioche bun with sriracha lime
mayonnaise and thick cut chips £14

Chicken katsu curry

With spring onion rice, fried egg, pickled
vegetables, katsu sauce £15

Vegan burger on wilted spinach

With wild mushroom and crispy onions
finished with basil aioli in a brioche bun,
thick cut chips (v vegan) £14

Thai yellow vegetable curry

With spiced coriander rice and crispy onions
(gf v vegan) £14

Pale ale banana blossom

With thick cut chips, pea mayo and tartare
sauce (v vegan) £12

SIDES and SNACKS

Pickled onion rings (v) £3.50

Hand cut chips (gf v vegan) £3.50

Sweet potato wedges (gf v vegan) £3.50

Seasonal vegetables (gf v) £4.50

Garden salad (gf v vegan) £5

Bread, sea salt butter, oils (v) £3.50

Mixed olives (gf v vegan) £3.50

Sea salted roasted nuts (gf v vegan) £3.50

Gluten free bread is available, please ask a mem-
ber of staff. We cannot 100% guarantee that any
of the dishes are nut free. Please ask a member of
staff for more information.

On occasion the menu may be subject to change.

v Vegetarian gf Gluten Free