

Sunday Service

1 course -£13.95 / 2 Courses -£17.95 / 3 Courses -£21.95

All of our meats are locally sourced and provided by award winning butchers David Joinson

Starters

Homemade soup of the day

Warm crusty roll

Traditional Prawn Cocktail

Marie Rose sauce & croutes

Honey glazed chipolatas

Mustard mayo & dressed leaf

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Mains

Roast Topside of Beef

Roast Lune Valley Lamb

Roast Pork

Vegetarian Bake

New potato, chickpea, spinach & smoked applewood

All of our roasts served are with thyme roasted potatoes, Homemade Yorkshire pudding, braised red cabbage, seasonal vegetables & Carrot and Swede

Pan fried lemon sole

Herb new potatoes, buttered greens, lemon and caper sauce

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Desserts

Chocolate brownie

Salted caramel icecream

Sticky toffee pudding

Vanilla icecream

Selection of Icecream