

SUNDAY MENU

SERVED SUNDAYS 12-8PM



STARTERS

Caramelised Cauliflower & Smoked Lancashire Cheese Soup Toasted Ciabatta, Salted Butter (v, gf*)	£7.50
Potted Confit Duck (gf*) Duck Fat, Gherkin Relish, Toasted Ciabatta	£9.00
Burrata, Marinated Tomatoes (gf*) Romesco, Toasted Focaccia, Lovage Oil	£9.50
Tempura King Prawns (gf) Asian Slaw, Thai Dipping Sauce	£9.00
Corn Ribs (ve, gf) Chipotle Ketchup, Charred Pickled Padron Pepper, Dressed Coriander	£8.00
Rosemary & Garlic Baked Camembert Sharer (gf*) Sundried Tomato Chutney, Toasted Ciabatta <i>Extra Ciabatta</i>	£13.50 £1.50

SUNDAY ROASTS

Served With a Yorkshire Pudding, Roasted Seasonal Vegetables, Braised Red Cabbage, Duck Fat Potatoes, Mashed Potato & Red Wine Gravy (gf*)

Striploin Of Beef (served pink)	£17.00
Slow Braised Lamb Shoulder	£17.00
Slow Braised Beef Brisket	£17.00
Roast Chicken Breast	£16.50

Market Special Roast (Ask a member of staff for details)

Butternut Squash, Sage & Hazelnut & Caramelised Shallot Roast (ve, gf) £16.00

Rapeseed Oil Roast Potatoes (vegan on request)

EXTRAS

Extra Yorkshire Pudding (v)	£1	Stuffed Beef Brisket Yorkshire	£4
Cauliflower Cheese (v)	£4	Honey Glazed Seasonal Vegetables (v)	£4
Pigs In Blankets	£6		

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MAIN COURSES

Southern Fried Cauliflower (gf*)	£15.00
Corn Ribs, Chipotle Ketchup, Preserved Lemon & Chilli Roasted Broccoli, Charred Pickled Padron Pepper, Coriander Chutney	
Thai Panang Curry (ve, gf)	£13.00
Sticky Rice, Toasted Coconut <i>Choose from King Prawns, Chicken or Tofu (ve)</i>	
	£3.00
Tirril Beer-Battered Haddock (gf)	£12.00/ £16.50
Thick Cut Chips, Crushed Peas, Tartare Sauce <i>Add Toasted Ciabatta</i>	
	£1.50
Asian Salad (ve, gf)	£12.00
Asian Slaw, Pickled Carrot & Daikon, Thai Dipping Sauce, <i>Choose from Tempura King Prawns, Crispy Confit Duck Leg or Tofu (ve)</i>	
	£3.00
Sweet Cured Bacon Chop (gf)	£15.50
Fried Duck Egg, Roasted Pineapple, Piccalilli Gel & Thick Cut Chips	
Pork, Leek & Welsh Rarebit Sausages	£16.00
Roasted Winter Vegetables, Mashed Potato, Braised Red Cabbage, Gravy	
Pan-Fried Seabass Fillet (gf)	£19.50
Romesco Sauce, Marinated Tomatoes, Preserved Lemon & Chilli Roasted Tenderstem Broccoli, Duck Fat Hash Brown, Toasted Almonds	

LUNCH & EVENING



SERVED MONDAY TO SATURDAY 12-9 PM AND SUNDAY 12-8PM

BURGERS

Served on a Toasted Sesame Seeded Brioche Bun with Fries & Coleslaw

Buttermilk Chicken Burger (gf*) £15.50
Tomato Relish, Dill Pickle

7oz Short-rib Beef Burger (gf*) £16.50
Burger Sauce, Dill Pickle, Smoked Steaky Bacon,
American Cheese
Upgrade Your Cheese for £1.50
Oak Smoked Lancashire, Blacksticks Blue, Charcoal Cheddar

Glazed Korean Seitan Burger (ve) £15.50
Gochujang Mayonnaise, Asian Slaw, Pickled Daikon & Carrot

Extra Toppings available on all our burgers

American Cheese	£1.50
Smoked Steaky Bacon	£2.00
Barbeque Pulled Beef Brisket	£2.50
2 Onion Rings	£1.50

SHARING BOARD (GF*) £17.50

Cocktail Chorizo,	Salami
Charcoal Cheddar,	Butler's Blacksticks Blue
Pickled Padron Peppers,	Tomato Chutney,
Sourdough Crisp Bread,	Ciabatta,
Coleslaw,	Salted Butter

SNACKS & SIDES

Confit Chicken Wings (gf) £10.00

Glazed in your choice of Barbeque, Hot or Korean Sauce
Served with a Blue Cheese Ranch Dip

Pigs In Blankets, Honey Mustard Glaze, Grain Mustard Mayonnaise £6.00

Charred Pickled Padron Peppers (ve, gf) £5.00

Corn Ribs, Chipotle Ketchup (ve, gf) £5.50

Tempura King Prawns, Thai Dipping Sauce (gf) £6.50

Parmesan Fries, Black Truffle Oil (v, gf) £5.50

Thick Cut Chips (ve, gf) £4.00

Skinny Fries (ve, gf) £4.00

Onion Rings (v, gf) £4.00

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DESSERTS

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Sticky Toffee Pudding	£7.00
Double Jersey Ice cream, Toffee Sauce	
Chocolate Brownie (gf)	£7.00
Dark Chocolate Mouse, Chocolate Sauce, Chocolate Soil, Madagascar Vanilla Bean Ice Cream	
Affogato (gf*)	£6.50
Madagascar Vanilla Bean Ice Cream, Espresso, Amaretto, Crushed Amaretti Biscuit	
Brandy Poached Raspberry Crème Brûlée (ve)	£6.50
Lemon Shortbread	
Crumble of The Week	£7.00
Vanilla Bean Custard or Ice Cream <i>Please ask a member of staff for more details</i>	
English Lakes Ice Creams & Sorbets	
3 scoops	£5.00
1 scoop	£2.50
Double Jersey	Cartmel Sticky Toffee
Raspberry Pavlova	Cappuccino
Madagascar Vanilla	Biscoff
Kendal Mint Cake	Mango Sorbet (ve)
Plum & Damson Sorbet (ve)	Strawberry Sorbet (ve)
Lemon Sorbet (ve)	

COFFEES

Americano	£2.75	Espresso	£2.50
Latte	£3.00	Cappuccino	£3.00
Mocha	£3.75		
Variety of teas	£2.75		

Indulgences

Hot Chocolate	£3.75
Liqueur Coffee	£6.50
<i>Baileys, Tia Maria, Captain Morgan, Jameson, Disaronno</i>	

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