

Sunday Lunch Menu

Starters

Minestrone Soup, Swiss Cheese, Croutons, Homemade Bread	6.50
70's Prawn Cocktail with Jack Daniels Marie Rose Sauce & Brown Bread	8.95
Potted Smoked Ham Hock, Crisp Breads, Pear & Saffron Chutney	8.50
Pan fried Button Mushrooms in Garlic, Shallot & Herb Butter, Crispy Bread to Dip	7.50
Pheasant & Pine Nut Meatballs in a Roasted Tomato, Lemon & Basil Sauce	7.95
Pulled Pork & Bury Black Pudding Croquettes, Apple Compote, Mustard Cider Sauce	8.50

Main Course

Roast Sirloin of Cumbrian Beef, Roast Potatoes, Mash Potatoes, Broccoli with Cheese Sauce, Roasted Carrots, Braised Cabbage, Yorkshire Pudding, Beef Gravy	22.95
Slow Cooked Shoulder of Lancashire Lamb, , Roast Potatoes, Mash Potatoes, Broccoli With Cheese Sauce, Roasted Carrots, Braised Cabbage, Rosemary Gravy	19.95
Creamy Fish & Leek Pie Topped with Cheesy Mashed Potato (Salmon, Prawn, Haddock & Hake)	18.95
Whitby Bay Scampi, Mushy Peas, Hand Cut Chips, Lemon Wedge, Salad & Tartare Sauce	14.50
Homemade Roasted Red Pepper, Butternut Squash & Ricotta Lasagne in a Tomato & Yellow Pepper Cream, Rosemary & Garlic Focaccia	17.95
Pan Roasted Chicken Supreme, Crispy Hash Brown, Mixed Green Vegetables, Tarragon Sauce	16.95

Desserts

White Chocolate, Malibu & Pistachio Nut Mousse, Blueberry Compote, Mango Sorbet, Passionfruit Sauce	8.50
Warm Chocolate Fudge Cake, Vanilla Ice Cream, Chantilly Cream	8.50
Warm Crumble of the Week, Vanilla Bean Custard	8.50
Mixed Berry & Lemon Curd Eton Mess, Black Cherry Ripple Ice Cream	8.50
Homemade Brandy Snap Basket with a Selection of Walling's Ice Cream	8.50
Cheese Slate, Served with Homemade Fruit Chutney, Grapes, Apple Slices, Biscuit Selection	9.50

Before Ordering, Please Inform a Member of Staff About Any Food Allergies or Intolerances