

AVAILABLE SUNDAY 12 - 8PM

2 COURSE £25 3 COURSE £30

NIBBLES BOARD - OLIVES, NUTS, HUMMUS & FLATBREAD, BREAD & OILS \$10 - PIGS IN BLANKETS \$6

# ─ STARTERS ─

#### **SOUP OF THE DAY**

Sourdough

#### **BURATTA**

Heritage tomatoes, pine nuts, basil pesto

#### **HUMMUS & FLATBREAD**

Roasted chickpeas, toasted seeds, lemon oil

## PRAWN & AVOCADO COCKTAIL

Pickled cucumber, bloody Mary sauce, brown bread & butter

#### CHICKEN LIVER PARFAIT

Fig relish, toasted brioche

#### HAM HOCK

Pea puree

## - MAINS -

#### ROAST CUMBRIAN BEEF SIRLOIN

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens

# SALMON CAESAR SALAD

Baby gem lettuce, anchovies, parmesan, croutons

### **CRISPY PORK BELLY**

Charred apple, black pudding fritters, heritage carrots

### **HADDOCK & CHIPS**

Koffman chips, tartare sauce, crushed peas

#### ROAST CHICKEN

Carrot & swede, duck fat roast potatoes, panache greens, mash, creamed leeks

#### SPRING VEGETABLE RISOTTO

Herb crème fraiche

### **CHEESEBURGER**

Brioche bun, cheese, tomato relish, Grand sauce, Koffman chips

## **CONFIT DUCK & SESAME SALAD**

Roasted cashew nuts, pomegranate, slaw

## ─ DESSERTS ─

### CHOCOLATE MOUSSE

Pistachio nuts, mint anglaise

#### VANILLA PANNA COTTA

Macerated red fruits, hazelnut granola

### LEMON CURD ETON MESS

Pickled blackberries, blackcurrant sorbet

### 3 SCOOPS OF ICE CREAM

Rum & raisin, pistachio, honeycomb

#### STICKY TOFFEE PUDDING

vanilla ice cream

→ SIDES →

Cauliflower cheese - Honey roast carrots - Sesame roasted tenderstem broccoli - Herb buttered new potatoes - Hand cut chips - Truffle parmesan fries

