



STARTERS

Leek and Potato Soup (v)

Served with crusty bread roll

Salt and Pepper Squid

Served with sweet chilli dip and dressed leaves

Roquefort Salad (v)

Pear, chicory, walnuts and Roquefort, served with mixed leaves and dressed with walnut oil

Black Pudding and Bacon Stack

Topped with a poached egg and peppercorn sauce

MAIN COURSES

Home-cooked Roast Carvery

Your choice of succulent local Cumbrian beef or lamb (or a combination of both), served with all the trimmings

Pan-fried Chicken Breast

Served with new potatoes, seasonal vegetables and a wild mushroom sauce

Pan-fried Salmon

Served with crushed new potatoes, samphire and a béarnaise sauce

Pork Tenderloin

Wrapped in Parma ham, served with creamed potatoes, seasonal vegetables and an apple jus

Sirloin Steak Ciabatta

Strips of sirloin steak in a warm ciabatta with caramelised onion and wholegrain mustard mayo. Served with French fries and dressed salad

Mushroom, Brie and Cranberry Wellington (v)

Served with creamed potatoes, seasonal vegetables and a vegetarian gravy

DESSERTS

Honeycomb Cheesecake *Served with pouring cream*

Rich Chocolate Brownie *Served with vanilla ice-cream*

Sticky Toffee Pudding *Served with vanilla ice-cream*

Cheese and Biscuits (£1.50 surcharge)

Mother's Day

MENU

Served midday to 3pm

SUNDAY
22nd
MARCH

One course only
£11.95

Two courses only
£16.95

Three courses only
£21.95

BOOKING
ADVISABLE

CALL:
019467 26221
NOW!