

Sunday Lunch  
12pm - 2pm



**Starter and Main Course** £15.00  
**add a Dessert for an extra** £3.00

**Selection of Locally Baked Breads**  
served with butter and dripping

## To Begin...

### Soup of the Day

**Chicken Liver & Madeira Paté**  
homemade pickle and toast

**Corn Beef Hash – a forgotten classic**  
with diced potato, onion and thyme, topped with a fried hen's egg and your choice of tomato ketchup or brown sauce

**Grilled Homemade Halloumi Cheese Salad**  
cherry tomatoes, red onions, cucumber, mixed peppers, radish and croûtons

**Smoked Chicken Caesar Salad**  
Iceberg lettuce, bacon and anchovies

**Morecambe Bay Potted Shrimps**  
in a spicy butter, on toast topped with mixed leaves

## To Follow...

**Roast Sirloin of Lakeland Beef**  
with a Yorkshire pudding

**Roast Whole Chicken (for 2 people)**  
carved at the table, with bacon, stuffing and bread sauce

### Slow Roasted Shoulder of Lakeland Lamb

All our roasts are served with mashed potatoes, roasted potatoes, and seasonal vegetables

**Deep Fried Cod in Mad Pig Ale Batter**  
triple-cooked chips, mushy peas and tartare sauce

**Hot Smoked Salmon Steak**  
with sweet and sour onions, minted crème fraîche, rocket salad and sweet potato smoked paprika wedges

**Steak & Kidney Pudding**  
as British as it gets, served with mashed potatoes, mushy peas and, of course, gravy

**Root Vegetable, Poppy Seed & Potato Curry**  
coriander, crème fraîche, basmati rice, mango chutney and onion bhaji

**250g Beefburger**  
handmade with 100% British beef; all we add is seasoning, with salad, gherkins, coleslaw and triple-cooked chips

## To Finish...

**Sticky Toffee Pudding**  
butterscotch sauce and double Jersey ice cream

**Today's Crumble**  
home-made served with custard

**Crème Brûlée**  
shortbread biscuit, plain and simple

**Today's Selection of Cheeses**  
consisting of three different cheeses with biscuits and celery

**A Trio of English Lakes Ice Creams**  
served with whipped cream, sugar strands, jelly beans and a wafer

## The Special Occasion Boar – Order today for next Sunday

**A Whole Roast Suckling Pig (for a minimum of 6 people) £25.00 per person**

Your choice from the starters, then for main course a whole roast suckling pig carved at the table and served with mashed potatoes, roasted potatoes, and seasonal vegetables. Please be advised we are more than happy to serve this to less than 6 people but the charge for 6 people will still apply.

Prices are inclusive of VAT charged at current rate. Whilst every effort is taken to prevent cross nut contamination, our kitchen is not a nut free environment. Gratuities are at your discretion, but are not compulsory. 100% of any gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free; please ask a member of staff.