



32.00 per person

HOMEMADE FRUIT SCONE *v* Lancashire clotted cream, raspberry jam

SMOKED CUMBERLAND CHEESE SCONE v salted butter

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SAGE AND CONFIT ONION SAUSAGE ROLL
SUN-BLUSHED TOMATO AND GOATS CHEESE TARTLET V

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SELECTION OF FINGER SANDWICHES

duck egg mayonnaise v treacle glazed gammon ham Port of Lancaster smoked salmon and cucumber Grandma Singleton's cheese and pickle v

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COFFEE & WALNUT CAKE v, n
CHOCOLATE ÉCLAIR v
FRESH STRAWBERRY TART v
VICTORIA SANDWICH v

CHOOSE FROM OUR SELECTION OF PREMIUM 'TAYLORS OF HARROGATE' TEAS

English Breakfast (also available as decaffeinated)
Organic Chamomile
Earl Grey
Lemon & Ginger
Blackberry & Raspberry
Pure Green Tea
Organic Peppermint

We also offer freshly brewed filter coffee (made from 100% Arabica beans)

ADD A GLASS OF SPECIALLY SELECTED CHAMPAGNE FROM OUR CHAMPAGNE HOUSE 'LAURENT PERRIER' Perfectly compliments your afternoon tea.

LAURENT PERRIER HARMONY N.V (DEMI-SEC) ~ 12.50

Notes of dried fruit, almonds and hazelnuts, followed by toasted aromas.

LAURENT PERRIER CUVEE ROSE N.V ~ 16.00

Bright, salmon pink in colour with hints of soft fruits, such as strawberries



(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf*) - gluten free adaptable (ve) - vegan (df) - dairy free

Prices are inclusive of VAT charged at the current rate. Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts, gluten and other allergens in our kitchens and bars; therefore, any of our dishes and beverages could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free.

SUNDAY AT



THE

LUNCH SERVED 1.00 PM - 2.30 PM TWO C O U R S E - £ 2 9.00 THREE COURSE-£35.00

STARTERS

SMOKED COD PARFAIT gf*

capers, roe, sourdough toast **ENGLISH PEA AND COURGETTE SOUP**

v, ve*, qf* smoked Cumberland cheese, mint oil, sourdough

CRISPY TERIYAKI PORK BELLY df pickled ginger, daikon,

chilli, sesame, coriander

GRILLED HALLOUMI SALAD v, n, gf rocket, fig, pistachio, tomato and honey balsamic

MAINS

ROAST RIB OF BEEF gf*

cauliflower cheese croquette, sage roast potatoes, glazed carrots and parsnips, cavolo nero, The W Yorkshire pudding, merlot jus, horseradish

LEMON AND THYME HALF ROAST CHICKEN af*

sage and confit onion stuffing, cauliflower cheese croquette, sage and roast potatoes, glazed carrots and parsnips, cavolo nero, merlot jus

PAN ROASTED CHALK STEAM TROUT gf*

sage roast potatoes, cauliflower cheese croquette, glazed carrots and parsnips, cavolo nero, beurre blanc

SPINACH AND AUBERGINE MADRAS v, ve*, gf coconut rice, raita, popadom

EXTRAS: £2.95

GLAZED PARSNIPS, CARROTS AND KALE ve, gf BOWL OF CAULIFLOWER CHEESE CROQUETTES v THE W YORKSHIRE PUDDING V **CONFIT ONION STUFFING** SAGE ROAST POTATOES ve, af

DESSERT

WHITE CHOCOLATE AND APRICOT CROISSANT PUDDING v clotted cream

FRENCH BRIE v, qf* sourdough cracker, grapes and honey CHOCOLATE STICKY TOFFEE PUDDING v, qf* vanilla ice cream, caramel sauce

TRIO OF SORBET OR ICE CREAMS v, qf*, ve*

PRICES ARE INCLUSIVE OF VAT CHARGED AT THE CURRENT RATE.

We've added an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know. Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts and gluten in our kitchen; therefore, any of our dishes could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free.

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