

# SUNDAY AT THE W

LUNCH SERVED 1.00PM - 2.30PM

TWO COURSE - £29.00

THREE COURSE - £35.00

## WHILST YOU WAIT

ALL THREE FOR £12.00

CRISPY PORK £4.00  
CRACKLING

*gf, df*  
*apple compote*

FRESHLY BAKED £6.00  
SOURDOUGH

*v, ve, df*  
*first press olive oil,*  
*balsamic vinegar*

THYME AND BAY £5.00  
GREEN OLIVES

*v, ve, gf, df*

## STARTERS

LOBSTER BISQUE *gf\**

*crème fraiche, gruyere*  
*croute, chives*

DEEP FRIED  
PANKO BRIE

*serrano ham, spiced*  
*cranberry, frisée*

CRISPY SHREDDED  
LAMB *df*

*Chinese pancake, gem, plum*  
*sauce, red chilli*

ROASTED TOMATO,  
GARLIC AND  
OREGANO SOUP

*v, ve\*, gf\**  
*smoked cheddar and*  
*truffle toastie*

## MAINS

ROAST RIB OF BEEF *gf\**

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

ROASTED LOIN OF PORK

*filled with a sage and apricot stuffing, cauliflower cheese*  
*croquette, roast potatoes, glazed carrots and parsnips,*  
*cavolo nero, merlot jus, apple sauce*

SLOW ROASTED LAMB FORESHANK *gf\**

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

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, gf*

## DESSERT

APPLE, BLACKBERRY AND CINNAMON CRUMBLE *v, n*

*oat and cobnut topping, vanilla custard*

CHOCOLATE STICKY TOFFEE PUDDING *v, gf\*, ve\**

*caramel, vanilla icecream*

STRAWBERRY AND PIMMS TRIFLE

*Chantilly, popping candy*

TRIO OF SORBET OR ICE CREAMS *v, gf\*, ve\**

**PRICES ARE INCLUSIVE OF VAT CHARGED AT THE CURRENT RATE.**

We will add 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.

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

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