

SUNDAY ROAST

SERVED SUNDAY 12PM - 7:45PM

2 COURSES - 25 | 3 COURSES - 32

STARTERS

TEMPURA KING PRAWNS - 10
PICKLED CUCUMBER AND NDUJA MAYO
SURCHARGE + 1

CARROT & CORIANDER SOUP - 8
ONION BHAJI

ROASTED QUAIL BREAST & CONFIT LEG - 11
WILTED WILD GARLIC, SWEET PICKLED
BROCCOLI, WATERCRESS GEL, QUAIL JUS
SURCHARGE + 2

KOREAN PORK BAO BUNS - 8
PICKLED ASIAN SLAW

MUSSELS MARINIÈRE - 8
FRESH PARSLEY AND GARLIC FOCACCIA

HAND DIVED ORKNEY KING SCALLOPS - 13
SAMPHIRE, PEAS, FENNEL, LANGOUSTINE
BISQUE AND PICKLED LEMON GEL
SURCHARGE + 4

LANESHAW BRIDGE REARED ROASTS

SERVED WITH:

ROAST POTATOES | MASHED POTATOES | PARSNIPS | CARROT AND SWEDE PUREE |
CAULIFLOWER CHEESE | SEASONAL GREENS | PROPER GRAVY AND A YORKSHIRE PUDDING.

HERDWICK LAMB - 23
ROAST LEG AND BRAISED LAMB SHOULDER
SURCHARGE + 3

SIRLOIN OF BEEF & STICKY BEEF CHEEK - 24
SURCHARGE + 4

CRISPY BELLY PORK & BRAISED SHOULDER - 18

PRIME RUMP OF BEEF - 18

NUTLESS ROAST (PUMPKIN, SUNFLOWER SEED AND MUSHROOM) - 18

EXTRAS

SIX PIGS IN BLANKETS - 7 | CAULIFLOWER CHEESE - 5 | ROAST POTATOES - 4 | MASH - 4 |
YORKSHIRE PUDDING - 1

DESSERTS

ASSIETTE OF DESSERTS - 10
KEY LIME PIE, CHOCOLATE DELICE WITH
HAZLENUT PRALINE, STICKY GINGER PUDDING
AND HONEY ICE CREAM
SURCHARGE + 1

JAM ROLY POLY - 8
STEAMED SUET ROLL WITH RASPBERRY JAM
AND PROPER CUSTARD

STRAWBERRY AND CUSTARD TART - 8
CRÈME FRAÎCHE ICE CREAM

BAKEWELL SUNDAE - 8
CHERRY AND ALMOND ICE CREAM, FRANGIPANE,
RASPBERRY JAM, SHORTBREAD, MERINGUE AND
CHANTILLY CREAM