

SAMPLE SUNDAY LUNCH

To start

BEETROOT

Three Ways, Creamed Goat's Curd & Hazelnut, White Balsamic Jelly

CRAB & SKATE

Tian, Avocado Ice Cream, Brown Butter Velouté

SMOKED SALMON

Oak Smoked Salmon, Lemon & Black Pepper

PORK

Braised Belly, Sweet Potato, Apple & Cumin

To Follow

MONKFISH

Pan Fried, Buttered Peas

BEEF

Roast Sirloin of Cumbrian Beef, Traditional Garnish

CHICKEN

Whole Roasted, Creamed Potatoes, Cabbage & Bacon, Chicken Velouté

MUTTON

Slow Roasted Chump, Peas & Carrots, Rosemary Jus

To Finish

LEMON

Posset, Fresh Raspberries

CHOCOLATE

Fondant, Pistachio Ice Cream

ARTIST PALETTE

Selection of Home Made Ice Creams & Sorbets

CHEESE

Plate of Artisan Cheeses from "Premier"

Tea, Coffee & Treats

£25.00 per Person

Please note that the restaurant menu changes on a regular basis to accommodate the seasons.

Some of our dishes may contain nuts. Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed.

Some of our dishes are served warm not hot.

Prices are inclusive of VAT at 15%. (V) = vegetarian.