



STARTERS

Soup of the day (V)

Leek and potato soup or scotch broth, with home-made bread (V)

Prawn cocktail, with marie rose sauce and buttered brown bread

Creamy garlic mushrooms, with toasted ciabatta (V)

Pea and mint arancini balls, served with a tomato and basil sauce

Black pudding and sausage-meat scotch egg, with a sweet chili sauce

Chicken satay skewers, with a peanut dip

MAIN COURSES

Roast sirloin of beef, served with Yorkshire pudding, roast and creamed potatoes, vegetables and gravy

Roast leg of lamb, served with Yorkshire pudding, roast and creamed potatoes, vegetables and gravy

Roast breast of turkey, served with Yorkshire pudding, roast and creamed potatoes, vegetables, gravy, stuffing and pigs-in-blankets

Pan-fried chicken supreme, served with dauphinoise potatoes, green beans and a wild mushroom sauce

Slow-roasted pork belly, served with creamed potatoes, carrot purée, crackling and madeira jus

Wholetail scampi, served with hand-cut chips, garden peas and tartare sauce

Courgette and mixed bean cassoulet, served with rice, flatbread and hummus (V)

Pan-fried salmon, served with champ mash, tender-stem broccoli and prawn sauce

Vegan Mediterranean tart, served with wild mushrooms and tomatoes

DESSERTS

Irton Mess, with seasonal berries and a raspberry sauce

Gluten-free New York-style baked cheesecake, with cream

Sticky toffee pudding, served with butterscotch sauce and vanilla ice-cream

Gluten-free hot chocolate fudge cake, served with vanilla ice-cream

Chocolate mousse

Cheese and biscuits, a selection of Cumbrian cheeses, celery, grapes, biscuits and chutney



MENU

Served midday to 5pm



SUNDAY
22nd
MARCH

One course only
£13.95

Two courses only
£18.95

Three courses only
£23.95

BOOKING
ADVISABLE

CALL:
019467 26025
NOW!