

Served with crusty bread roll (V) (GF)

Smoked Haddock and Poached Egg

Served with spinach and Cullen Skink velouté (GF)

Slow-Roasted Pork Belly

Served with bacon fries crumb, apple purée, crackling and rosemary jus (GF)

Creamy Garlic Mushrooms

Served on toasted garlic ciabatta, topped with rocket

Falafel Trio

Morrocan, sweet potato and beetroot falafels with rocket and sweet chilli sauce (VG) (GF)

## MAIN COURSES

Roast Sirloin of Beef

Served with Yorkshire pudding, roasted and creamed potatoes, mixed vegetables and gravy (GF)

Roast Loin of Pork Wrapped in Belly Pork

Served with Yorkshire pudding, roast and creamed potatoes, crackling, mixed vegetables, gravy and apple sauce (GF)

Oven-Roasted Fillet of Scottish Salmon

Served on champ mash with tenderstem broccoli and peppercorn sauce (GF)

Pan-Fried Chicken Supreme

*Served with Dauphinoise potatoes and chasseur sauce (GF)* 

Mushroom Kiev

Served with new potatoes, vegetables, tomato and wild mushroom sauce (Contains cashew nuts) (GF) (V) (VE)

## DESSERTS

**Sticky Toffee Pudding** with butterscotch sauce and vanilla ice-cream

Chocolate Orange Crème Brulée with shortbread

Gluten-Free New York-Style Cheesecake with ice-cream (GF)

Vegan Apple and Blackberry Crumble with vegan custard (VE)

**Cumbrian Cheeses and Biscuits** with grapes and celery (£2.00 surcharge)



Served midday to 5pm







One course only

Two courses only

Three courses only

019467 26025 NOW!