

# SUNDAY ROAST

## STARTERS

**PACIFIC ROCK OYSTERS (GF)**  
With champagne granite  
and chive oil  
6 oysters 27  
12 oysters 48

**SIGNATURE SCOTCH EGG | 12.5**  
With piccalilli foam and wild  
mushrooms

**QUINOA SALAD | 13 (V,VE,GF)**  
With baby leaf spinach, pumpkin squash, feta cheese, soy-  
mustard dressing, pickled pear and beetroot caramel

**TWICE BAKED CHEESE SOUFFLÉ | 12 (V)**  
With Waldorf salad and blue  
cheese sauce

**CLASSIC PRAWN COCKTAIL | 19**  
With king red prawn, shellfish  
jelly and toasted bread

## MAINS

All of our classic Sunday roasts are served with a Yorkshire pudding, carrot, mixed greens and roast potatoes. Accompanied by homemade gravy and condiment sauce

**100 DAY AGED BELTED GALLOWAY  
BEEF ROAST | 36.5**  
With braised beef croquette,  
horseradish sauce and gravy

**HERDWICK LEG  
OF LAMB | 36**  
With braised lamb shoulder,  
mint sauce and gravy

**SIGNATURE SADDLEBACK  
PORK BELLY | 30**  
With pigs in blankets, apple  
sauce and gravy

**CUMBRIAN CHICKEN | 27**  
With sage and onion  
stuffed thigh, bread  
sauce and gravy

**SEA BASS FILLET | 25**  
With crunchy fennel  
and apple salad, lamb  
lettuce, aioli and  
lemon butter sauce

**NUT ROAST | 24 (V)**  
With cashew cream, beetroot and  
carrot salad, cranberry sauce and  
mushroom vegan gravy

## THE WELLINGTON'S

All of our Wellingtons are served with a truffled mash potato and homemade sauces

**SIGNATURE SHORTHORN BEEF WELLINGTON | 45**

**SCOTTISH SALMON & KING RED PRAWN | 35**

**VEGETABLE LAYERED VEGAN WELLINGTON | 24 (V,VE)**

## SIDES

**ROAST SMOKED BONE MARROW | 7.5 (GF)**  
With parsley and shallot salad

**TRUFFLED CAULIFLOWER CHEESE | 12 (V)**  
To share with bread crumb and parsley

**CREAMED SPINACH | 7.5 (V,GF)**  
With nutmeg

**ROASTED POTATOES**  
With garlic and rosemary | 6.5

**POTATO FRIES | 6.5 (V,VE,GF)**

**PIGS IN BLANKETS | 7**

**CARROT & SWEDE CRUSH | 6.5 (V,VE,GF)**

**HOMEMADE PORK STUFFING | 6.5**

**HOMEMADE VEGAN STUFFING | 6 (V,VE)**

## DESSERT

**SIGNATURE STICKY TOFFEE  
PUDDING | 13**  
Golden mousse, caramel ice cream,  
caramel sauce, Maldon salt

**CHOCOLATE SPONGE | 10**  
Vanilla buttercream frosting,  
chocolate ice cream, Oreo crumble,  
peta crisps, chocolate custard

**ROLY POLY | 10**  
Raspberry jam, crumble, strawberry  
& buttermilk ice cream, custard,  
fresh raspberries

**UPSIDE DOWN APPLE  
TART | 13**  
Calvados ice cream

**VEGAN FONDANT | 12**  
Exotic fruits sorbet, milk  
chocolate sauce

**SELECTION OF ICE  
CREAMS / SORBETS  
| 3.5 PER SCOOP**

**CHEESE PLATE**  
4 cheeses 22  
8 cheeses 44

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - vegetarian | (VE) - vegan | (GF) - gluten free.  
Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.  
Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.