

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 (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.

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 (VE)

With cashew cream, beetroot and carrot salad, cranberry sauce and mushroom vegan gravy

THE WELLINGTON'S

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

SIGNATURE SHORTHORN BEEF WELLINGTON | 45

SCOTTISH SALMON & RED KING PRAWN | 35

SIDES

ROAST SMOKED BONE MARROW | 7.5 (GF)

With parsley and shallot salad

TRUFFLED CAULIFLOWER CHEESE | 12 (V)

To share with parsley bread crumbs

CREAMED SPINACH | 7.5 (V,GF)

With nutmeg

ROAST POTATOES

With garlic and rosemary | 6.5

CHUNKY CHIPS | 6.5 (VE,GF)

PIGS IN BLANKETS | 7

CARROT & SWEDE CRUSH | 6.5 (V,GF)

HOMEMADE PORK STUFFING | 6.5

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

Raspberry and lime 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.