



Sunday lunch

Two Courses - £24.95

Three Courses - 27.95

Soup of the Day
Served with Homemade Bread

Pan Fried King Prawns
In a Garlic, Chilli & Herb Butter. Served with Homemade Bread
(£4 supplement price)

Westmorland Ramekin
Button Mushrooms & Smoked Bacon cooked in Garlic, Brandy & Cream. Topped
with Smoked Cheese & finished under the Grill

Mozzarella & Pesto Arancini Risotto Balls
With a Tomato Compote & Garlic Ailoi

Our Homemade Pheasant & Orange Pate
With a Damson Chutney & Melba Toast

Poached Pear & Brie Bruschetta
Appleby Creamery Brie served warm, topped with Poached Conference Pear
Toasted Hazelnuts & drizzled with Local Honey

the Roasts

Traditional Roast Cumbrian Beef
Homemade Yorkshire Pudding, Sunday Trimmings & a rich Beef Gravy

Roast Cumbrian Pork

Roasted Pork Loin with Sage & Onion Stuffing & and Crispy Crackling.
Served with Sunday Trimmings & a Pork & Thyme Gravy

Festive Roast Turkey

Complete with all the Festive Trimmings
(£2.00 supplement price)

Homemade Vegan Lentil & Roasted Root Vegetable Roast
With Sage & Onion Stuffing and an Roast Onion Gravy

main courses

Scottish Pheasant, Bacon & Apricot Cobbler

In a Wholegrain Mustard Cream Sauce topped with Cumbrian Cheddar Cheese
Dumplings & served with Mashed Potatoes, Roast Potatoes & Seasonal Vegetables

Luxury Fisherman's Pie

Salmon, Haddock & Smoked Cod with King Prawns & Peas cooked in a rich White Wine
Sauce & topped with a Crab & Smoked Cheese Mashed Potato & baked in the Oven
(£4.00 supplement price)

Lobster Ravioli

In a Tomato, White Wine Lobster Bisque Sauce. Topped with a Scallop Roe
Crumb & Lemon & Parsley Crab

Wild Mushroom Risotto

Topped with a Chestnut, Parsley & Parmesan Crumb



homemade desserts

Festive Eton Mess



Always a feature on our Christmas Desserts! Mulled winter Berries with sweet whipped Cream & chewy Meringue. Topped with Toasted Almonds

Christmas Pudding Ice Cream Affogato

Our homemade Christmas Pudding Ice Cream served with a Shot of Espresso Coffee ready to pour over

Traditional Sticky Toffee Pudding

With Butterscotch Sauce & Vanilla Ice Cream

Light Chocolate Mousse

With toasted Nuts & Chantilly Cream

Tiramisu

Kahlua & Tia Maria Trifle served with Cappuccino Ice cream & finished with a rich Coffee Syrup

Raspberry & White Chocolate Cheesecake

With Raspberry Sorbet & a Ginger Crumb

Local Ice Cream from Newtown Farm

Please ask for todays flavours - From the farm just over 5 minutes from the pub!