

SUNDAY LUNCH

Sample

Speciality Cumbrian ‘Hors D’Oeuvres’,

features the very best selection of local, seasonal and continental products for you to help yourself

Leek & Potato Soup, parsley & croutons

Honeydew Melon, berries & mango coulis (V)

Classic Prawn Cocktail with Marie Rose Sauce

Roast Rump of Aged Beef, (served medium) Yorkshire pudding, beef gravy, horseradish cream, fresh vegetables & roasted potatoes

Scottish Salmon, saffron & samphire risotto

Honey Roast Cumbrian Ham, roast potatoes & seasonal vegetables

Twice Baked Feta cheese & Olive Souffle, rocket & tomato salad (V)

Baked Vanilla Cheesecake, summer berries

Beckleberry’s Ice Cream – mint chocolate chip, clotted cream or strawberry

Classic Crème Brûlée, homemade lemon shortbread

A Plate of Three Farmhouse Cheese, with celery, English pear & fruit bread

Two courses £17.00 Three Courses £19.00

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager