

2 Courses | 35

3 Courses | 39

Marinated Olives (V/GF) - 5

Dry-Cured Coppa (GF) - 9

Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO) - 7

Pork Shoulder & Bacon Terrine, Pickled Walnut & Roasted Pear (GFO)

Salt 'n' Pepper Scampi, Curry Mayo, Toasted Peanuts (NFO)

Sweet & Sour Sticky Beetroot, Tarragon Seed Dressing & Lancashire Cheese Custard (V/GF)

Rump of Treacle Cured Beef, Horseradish

Herb Marinated Leg of Lamb, Mint

Roasted Crown of Cumbrian Chicken, Roasted Garlic

Squash Schnitzel, Apple (V)

All Served with Duck Fat Roasties, Truffle Mash, Greens, Carrot, Gravy & Yorkie.

**All Roasts Available GF*

Mature Cheddar Cheesy Leeks (V) - 6

Extra Gravy (GF/VO) - 2

Extra Roasties (GF/VO) - 5

Toffee Apple Cheesecake Mousse, Roasted White Chocolate & Blackberry (V/GFO)

Chocolate & Ale Mousse, Peanut, Kirsch & Malt Ice Cream (V/NFO)

Sticky Ginger Cake, Rum, Butterscotch, Blackberry, Lemon Thyme Icecream (V)