



## Sunday Lunch Menu

*Two courses £21.00 - Three courses £26.00*

*Locally sourced sour dough bread and salted butter*

### Starters

#### White Onion and Thornby Moor Goats Cheese Soup

Charred onions, white truffle powder and shredded ham

#### Herb Rolled Tuna

Pea and light wasabi puree, apple, soy reduction and toasted sesame powder

#### Pressed Ham and Foie Gras Terrine

Caramelised apple, poached red wine plum, beetroot puree, pickled grapes and toasted brioche

#### Asparagus and Wild Garlic Tart **V**

Tomato gel, confit egg yolk, wild garlic pesto, tomato crisps

### Mains

#### Pan Seared Seabass

Pomme Souffle, carrot puree, orange and dill baby carrots, pickled carrots, samphire and a lemongrass foam

#### Pan Roast Pork Fillet

Roast cauliflower puree, purple sprouting, potato cake, cabbage and Cumberland sausage meat parcel and a Pedro Ximenez jus

#### Roast Lakeland Beef

*Cooked at 55 degrees for three and a half hours then pan roasted and served pink*  
Yorkshire pudding, fondant potato, roasted root vegetables, cauliflower cheese and a rich jus

#### Sweet Charred Chicory **V**

Hazelnut fricassee, beetroot puree, golden beetroot fondant and thyme infused blood oranges

### Desserts

#### Sticky Toffee Pudding **V**

Date and apple puree, caramel sauce and vanilla bean ice cream

#### Lounge on the greens desserts of the Day **V**

One of our desserts from our dinner menu

#### Cheese

A selection of local Cumbrian and continental cheese  
with locally made Carr's water biscuits