

# F Y R

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2 COURSE £26

3 COURSE £31

SERVED FROM 12.30PM – 2.30PM

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## TO START

### **Classic Prawn Cocktail** *421kcal*

Creamy Marie Rose sauce with a touch of brandy, wholemeal bread

### **Today's Soup** *213kcal*

Baked More? Sourdough bread and smoked butter (v)

### **"5 Mile" Crispy Goats' Cheese** *498kcal*

Chilli puree, smoked pickled beets

### **Chef's Terrine of the Day**

with seasonal chutney and crostini

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## MAINS

### **Roast Aged Sirloin of British Beef** *698kcal*

Yorkshire pudding and beef gravy

### **Seared Fillet of Chalk Sea Trout** *362kcal*

Buttered spinach and hollandaise sauce

### **Roasted Cumbrian Chicken Breast** *678kcal*

Yorkshire pudding, sage and onion stuffing with pan gravy

### **Baked Cheddar and Leek Souffle** *1119kcal*

Char-grilled vegetables, white wine cream

*All served with roast potatoes, cauliflower cheese  
and maple roasted vegetables*

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## PUDDING

### **Jen's Famous Sticky Toffee Pudding** *673kcal*

Butterscotch sauce, vanilla ice cream

### **Glazed Vanilla Crème Brulee** *386kcal*

Ginger snap

### **Selection of Artisan Ice Creams and Sorbets** *228kcal*

Vanilla Bean, Treacle Toffee, White Chocolate or Fruits of the Forest Sorbet

### **Platter of British Cheeses** *Avg 449kcal*

With celery, grapes, Peters Yard crackers and chutney

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Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. (V) is suitable for vegetarians. Prices include VAT. Calorie information: Adults need around 2000kcal per day.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.