

F Y R

2 COURSE £26

3 COURSE £31

SERVED FROM 12.30PM-4PM

TO START

Our signature Atlantic Prawn and Lobster Cocktail

Marie Rose sauce with a touch of brandy - 421Kcal

Today's Soup

Baked More? Sourdough bread and smoked butter (V) - 213Kcal

Classic Caprese salad

Heritage Tomatoes, Burrata Mozzarella, Micro Basil, Pesto and Aged Balsamic (V) - 313Kcal

Chef's Table

A selection of charcuterie, seafood and seasonal salads

MAINS

Roast Aged Sirloin of British Beef

Yorkshire pudding and beef gravy - 698Kcal

Seared Fillet of Scottish Salmon

Buttered spinach and hollandaise sauce - 362Kcal

Fellside Cumbrian Leg of Lamb

Minted pan gravy and Yorkshire pudding - 690Kcal

Baked Cheddar and Leek Souffle

Char-grilled vegetables, white wine cream - 1119Kcal

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

PUDDING

Jen's Famous Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream - 673Kcal

Glazed Vanilla Crème Brulee

Lemon shortbread - 386Kcal

Selection of Artisan Ice Creams

Vanilla bean, chunky chocolate, banana and toffee, or fruits of the forest sorbet - 228Kcal

Platter of British Cheeses

With celery, grapes, Peters Yard crackers & chutney - 449Kcal

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.