

# 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

### **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

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## MAINS

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

Yorkshire pudding and beef gravy - 698Kcal

### **Seared Fillet of Scottish Salmon**

Buttered spinach and hollandaise sauce - 362Kcal

### **Roasted Cumbrian Chicken Breast**

Yorkshire pudding, sage and onion stuffing and pan gravy - 678Kcal

### **Baked Cheddar and Leek Souffle**

Char-grilled vegetables, white wine cream - 1119Kcal

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

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## 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

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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.