

FYR SUNDAY LUNCH

BAR & GRILL

2 COURSES £28.95

3 COURSES £34.95

Served from 12.30pm – 2.30pm

STARTERS

Classic prawn cocktail, creamy Marie Rose sauce with a touch of brandy, wholemeal bread

Today's soup, baked More? sourdough bread and smoked butter

Hog roast croquettes, bacon mayonnaise

Cauliflower popcorn, gochujang sauce, toasted sesame seeds

MAINS

Roast aged sirloin of British beef, Yorkshire pudding and beef gravy

Seared Scottish salmon, buttered spinach and hollandaise sauce

Roasted Cumbrian chicken breast, Yorkshire pudding, sage and onion stuffing and pan gravy

Roasted vegetable parcel, vine tomato sauce

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

DESSERT

Jen's famous sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vanilla and ginger cheesecake, seasonal fruit compote

Homemade or Jude's artisan ice creams and sorbets, served with a biscuit base and FYR wafer, please ask your server for today's selection

Platter of British cheeses with celery, grapes, Peter's Yard crackers and chutney

LITTLE EXTRA TREATS

Mash £3 per person

Greens £3.20 per person

2x Yorkshire puddings £1.25

Pigs in blankets £3.25



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ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS

We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens.

If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Prices include VAT.