

# EXPRESS LUNCH MENU

£25 FOR TWO COURSES or £29 FOR THREE COURSES

*Full A La Carte menu available on request*

## STARTERS

Pressed Ham Hock with Black Pudding and Pistachio, Red Onion and Chutney (N)

Warm Cauliflower Textures and Cheddar Cheese (V)

Terrine of Smoked Salmon with Anchovies and Cream Cheese, Capers and Raisin Purée - £3 Supplement

Confit Chicken, Tarragon Cake and Pickled Spring Vegetables (G)(N)

Salad of Avocado, Cucumber, Spring Onions, Sprouted Seeds and Flat Parsley  
dressed with Lemon and Olive Oil (V)

## MAINS

Josper-Grilled Cumbrian Beef Burger (N)(G)

*Served on a Brioche Bun with Triple Cooked Chips and a choice of  
Maple Cured Bacon, Lake District Farm Black Pudding, Butler's Secret Cheese, Fried Hen's Egg*

Slow cooked Lamb Belly, Jersey Royal Potatoes, Peas and Bacon

Lemon Sole, Asparagus, Spinach, Pickled Mushrooms and Mussels Velouté - £5 supplement

Beer Battered Haddock, Chips and Proper Mushy Peas (G)(N)

Grilled Spring Vegetable Gateau, Carrots, Bitter Salad and Rich Tomato Sauce (V)

## SIDES - £5 each

Sautéed Spinach (V)

Runner Beans with Shallots (V)

Rocket Salad with Parmesan

Mashed Potatoes (V)

Tomato Salad with Basil Olive Oil (V)

New Potatoes with Mint Butter (V)

Triple Cooked Chips (V)

## DESSERTS

Rhubarb-Strawberry Soup, Tonka Bean Sponge,  
Yoghurt Sorbet (G)(N)(V)

Blackcurrant Tartlet, Elderflower Jelly,  
Vanilla-Elderflower Sorbet (G)(N)

Selection of Homemade Ice Cream and Sorbet with Tuile (V)(G)

Selection of British and International Cheeses  
*Served with Chutney, Fruit Compotes and Crackers (V)(N)(G)*  
- £4 supplement

(V) Vegetarian (N) May contain nuts (G) Contains gluten

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.