



Starters

Chicken and Maple Bacon Scotch Egg with Celeriac and Parmesan Cream, Candied Bacon, Crispy Anchovies and Little Gem (GF)

Pea and Wild Garlic Soup with a Pulled Ham and Pea Salad Wild Garlic Oil and Crispy Poached Egg (GF)

Pan Seared Scottish Salmon with Salmon Brandade, Avocado Relish, Chorizo Crisps and a Olive, Red Pepper and Lemon Dressing (GF)

Three Cheese and Green Pesto Arancini with Tomato and Herb Sauce, Grated Aged Parmesan and Basil Oil (V) (GF)

Main Course

Treacle Brushed Rump of Beef with Yorkshire Pudding and Our Beef and Redcurrant Gravy

Garlic and Thyme Marinated Chicken Breast with Sage and Onion Stuffing, Yorkshire Pudding, Pig in Blanket and a Maple and Chicken Gravy

Black Garlic and Rosemary Marinated Leg of Lakeland Lamb with Yorkshire Pudding and a Mint and Port Gravy

Caramelised Onion, Celeriac and Wild Mushroom Wellington with Yorkshire Pudding and a Red Onion and Roast Garlic Gravy (V)

All Roasts are Served with Mash, Roast Potatoes and Seasonal Veggies.
Please Note our Beef and Lamb is Cooked Pink. Main Courses Can Be Altered to GF Diet

Dessert

Egg Custard and Vanilla Tart with Dehydrated Carrot Cake, Sweet Poached Carrots, Carrot and Orange Gel and a Toasted Hot Cross Bun Ice Cream

OB Sticky Toffee and Biscoff Pudding with Toffee Sauce and Caramel Ice Cream (GF Option Available)

Matts Chocolate and Diet Coke Fudge Cake with Marshmallow and Chococlata Sauce and a Chocolate Brownie Ice Cream

Apple, Rhubarb and Ginger Crumble with Vanilla Custard and a Brown Butter Ice Cream (GF)