



# Sunday Lunch

· 2 Courses - £ 23.50

## Starter

Parsnip and Chive Risotto with Wainwright Gold Braised Lakeland Beef Cheek, Watercress Pesto, Spiced Parsnip Crisps and Bone Marrow Butter (GF)

or

Pork and Leek Scotch Egg with Chorizo and Smoked Bacon Jam, Romanesco Sauce, Toasted Flaked Almonds and Leek Crisps (GF)

or

Heritage Beetroot and Walnut Falafel Bites with Whipped Thornby Moore Goats Cheese, Beetroot Ketchup Glazed Heritage Beetroot, Pickled Radish and a Honey and Thyme Dressing (GF,V)

## Main Course

Treacle Brushed Topside of Cumbrian Beef with Yorkshire Pudding and OB Beef and Bone Marrow Gravy

or

Lemon and herb Roasted Breast of Chicken with Sausage meat Stuffing Yorkshire Pudding and a Chicken and Thyme Gravy

or

Steak and Wainwright Golden Ale Pie with Seasonal Veggies, Champ Mash and OB Beef and Red Wine Gravy

or

Wild Garlic, Pine nut and Mozzarella Arancini Ball with Pea and Courgette Gnocchi, Crispy Rocket and a Chive Oil Dressing (V)

*All Roasts Served with Creamed Mash, Roasties and Seasonal Veggies  
Please Note our Roast Beef is Served Pink*

## Dessert

Malted Milk Panna Cotta with Caramelised White Chocolate Blondie, Cookie Crumb, Blonde Chocolate Creamaux and a Cookie and Cream Ice Cream

or

Frozen Coconut Parfait with Dead Mans Fingers Spiced Rum Roasted Pineapple, Mango and Red Chilli Salsa, Toasted Coconut Mascarpone and a Black Sesame Seed Biscuit (GF)

or

OB Sticky Toffee Pudding with Salted Biscoff Sauce and Caramel Ice Cream