

SUNDAY LUNCH

2 COURSE £ 29.50 PP

STARTERS

Garlic and Herb Buttered Wild Mushrooms on Lovingly Artisan Sour Dough Toast with a Poached Free Range Egg and a Blue Cheese and Chive Sauce **(V) (GF Available)**

Hot Honey and Sweet Chilli Chicken Nachos with a Tomato and Roast Garlic Jam and Yoghurt
Cumberland sausage and Haggis Hash with Seasonal Veggies and Potatoes, Fried Free Range Egg and a HP Brown Sauce Dressing

Hawkstone Gin and Dill Cured Salmon on Toasted Crumpet with Smoked Salmon Pate, Compressed Cucumber and a Red Chilli and Roasted Garlic Dressing

MAIN COURSE

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

Black Garlic and Rosemary Roasted Leg of Lakeland Lamb with Yorkshire Pudding
and a Mint and Redcurrant Gravy

Garlic and Thyme Roast Breast of Chicken with Sage and Onion Stuffing,
Yorkshire Pudding and a Chicken and Thyme Gravy

Vegetable and Herb Patty with Yorkshire Pudding and Veggie Gravy **(V)**

UPGRADE - To a Two Meat Roast + £4.00

Roasts Served with Creamed Mash, Roasties and Seasonal Veggies

Please Note our Roast Beef is Served Pink

Wild Mushroom, Celeriac and Leek Cobbler with Blue Cheese and Chive Dumplings. Served with
Seasonal Veggies and Crusty Sour Dough Brushed with Garlic Butter **(V)**

Braised Lamb Neck and Minted Lamb Ragù Pie with Creamed Mash, Seasonal Veggies and a Lamb and
Redcurrant Gravy

Linda Moore's Beef and Black Pudding Hot Pot with Crispy Chip and Cheese Topping. Served with Red
Cabbage, Seasonal Veggies and a Beef and Treacle Gravy **(GF)**

DESSERTS

OB Sticky Toffee Pudding

with Salted Toffee Sauce, Ginger Nut Crumb and a Vanilla Ice Cream **(GF Available)**

Strawberry Jam Roly Poly Bread and Butter Pudding with Vanilla Custard and Raspberry
Ripple Ice Cream

Our Trifle - Limoncello and Passionfruit Jelly, Lemon and Poppy Seed Cake, Sea Buckthorn
Curd, Lime Curd Mousse and Meringue. Served with Orange Marmalade Ice Cream

White Chocolate and Pistachio Cremaux with Poached New Season Rhubarb, Rhubarb Gel,
Ginger Beer Jelly, Shortbread Biscuit Crumb and a Pear Drop Sorbet **(GF)**