



**SOUP OF THE DAY WITH SOURDOUGH BREAD**

**6.5**

**PAN SEARED SMOKED SALMON**

**ASPARAGUS, POACHED EGG, HOLLANDAISE**

**8**

**CHORIZO SCOTCH EGG**

**SAUERKRAUTE, YELLOW MUSTARD SAUCE**

**8**

**SHEPPY'S CIDER POACHED PEAR**

**BLACKSTICKS BLUE, PICKLED CELERY, CANDIED WALNUTS, MUSTARD HONEY DRESSING**

**7.5**



**SLOW COOKED SEDBERGH GALLOWAY BRISKET**

**TRUFFLE CREAMED POTATO, YORKSHIRE PUDDING AND RICH JUS**

**22**

**DUO OF SEDBERGH ROUGH FELL LAMB**

**BUTTERED POTATO, TENDERSTEM BROCCOLI, HONEY ROASTED CARROTS, RICH JUS**

**24**

**SEDBERGH GALLOWAY SIRLOIN**

**STEAK GARNI, THRICE COOKED CHIPS, POIVRE SAUCE**

**25**

**CORN FED CHICKEN BREAST**

**MACARONI CHEESE, TENDERSTEM BROCCOLI, WILD MUSHROOM SAUCE**

**18**

**PAN SEARED SALMON FILLET**

**CHAMP POTATO, ASPARAGUS AND SAUCE VIERGE**

**18**

**SQUASH, SWEET POTATO AND CHESTNUT ROAST**

**MADE WITH A SAGE AND CRANBERRY STUFFING SERVED WITH TENDERSTEM BROCCOLI,  
CHANTENAY CARROTS**

**14**

**SIDES : SPROUTS AND PANCETTA | BUTTERED CHANTENNAY | CREAMED CABBAGE |**

**BUTTERED MINTED NEW POTATOES | CHUNKY CHIPS | BREAD AND OILS**

**ALL 5.5**