

# EXPRESS LUNCH MENU

£25 FOR TWO COURSES or £29 FOR THREE COURSES

*Full À La Carte Menu is Available on Request*

## STARTERS

- Pressed Ham Hock with Black Pudding and Pistachio, Red Onions and Chutney (N)  
Endive, Walnut and Poached Pear Salad with Colston Casket Stilton Dressing (V)(N)  
Terrine of Smoked Salmon with Anchovies and Cream Cheese, Capers and Rasin Puree- £3 Supplement  
Cumberland Quail Scotch Egg, Celeriac Roulade, Truffle Dressing (N)(G)  
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*  
Confit Duck Leg, Bok Choy, Oriental Sauce (N) - £5 supplement  
Salmon and Crab Fishcake, Bois Boudran Sauce, Crispy Poached Egg (N)(G)  
Beer Battered Haddock, Chips and Proper Mushy Peas (G)(N)  
Stuffed Bell Peppers, Roast Aubergine Chutney, Cream Cheese, Red Pepper Vinaigrette

## SIDES - £5 each

- Green Beans(V)  
Macaroni Cheese (N)(G)(V)  
Buttered Hispi Cabbage (V)  
Rocket Salad with Parmesan (V)  
Mashed Potatoes (V)  
Triple Cooked Chips (V)  
Buttered Spinach (V)

## DESSERTS

- Chocolate Mousse, Peanut Butter Ganache,  
Baileys Foam and Sauce (N)(G)  
Custard Tart, Plum Compote, Cinnamon Gel and Caramel  
Sauce(V)(N)(G)  
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.