



## SUNDAY MENU (MAINS)

### Roast Topside of Lakeland Beef (GFA)

A prime topside of Lakeland Beef supplied direct from Ogilvies Butchers Carlisle, cooked low and slow until tender. Served with homemade Yorkshire pudding, crispy roast potatoes, creamy mash, mashed swede, cauliflower cheese and seasonal vegetables. Accompanied with a proper beef stock gravy. £19.45

### Slow Roast Cumbrian Lamb Shank (GFA)

Locally sourced Cumbrian Lamb Shank cooked in red wine, mint and rosemary until tender and falling off the bone. Served with homemade Yorkshire pudding, crispy roast potatoes, creamy mash, mashed swede, cauliflower cheese and seasonal vegetables. Accompanied with proper lamb stock gravy. £22.95

### Honey Roast Horseshoe Gammon (GFA)

The Prime Gammon joint, that has been cooked low and slow to give a soft and tender meat. Served with homemade Yorkshire pudding, crispy roast potatoes, creamy mash, mashed swede, cauliflower cheese and seasonal vegetables. Accompanied by a proper Beef stock Gravy £19.45

### Vegetable Roast with Apricot and Goats Cheese (GFA) (V)

Pan fried Vegetables with marinated apricots and sunflower seeds, Topped with a creamy round of Goats Cheese. Served with homemade Yorkshire pudding, crispy roast potatoes, creamy mash, mashed swede, cauliflower cheese and seasonal vegetables. Accompanied by a rich vegetarian Gravy. £19.45

### Cumberland Sausage Ring (Vegetarian option available)

A locally sourced Cumberland Sausage ring, served with your choice of Creamy Mash or Skin on Chips, fresh seasonal vegetables, and a thick beef stock gravy. £19.45