



SUNDAY LUNCH

Served 12 – 8.30pm

Starters

Homemade Soup of the Day, with toasted bread (v,vg,gfo)	£5.9
Crispy salt & smoked paprika calamari w/ mixed leaves & lemon aioli dip	£7.9
Fried Cajun chicken goujons w/ mixed leaves & BBQ Chipotle	£7.9
Flamed semi-cured Chorizo w/ Pedro Jimenez shallots, cherry tomatoes & garlic bread (gfo)	£8.9
Thai-style cod & minted pea fish cakes w/ mixed leaves, lime & sweet chilli dip	£7.9
Barbeque-glazed baby Chipolatas (gfo)	£8.9
Spicy teriyaki chicken wings w/ slaw & mixed leaves (gfo)	£7.9
Grilled Halloumi, sundried tomato, olive & quinoa salad w/ honey & mustard dressing (v,gfo)	£7.9
Hummus w/ paprika oil & pitta (n,v)	£7.5
Chips or French fries / Sweet potato fries	£3.9/£4.9
Cauliflower Cheese	£4.9

Desserts

Traditional Banana & Caramel Banoffee Pie	£7.5
Sticky Toffee Pudding with honeycomb ice-cream	£7.5
Chocolate Brownie w/ clotted cream & berry compote (gf)	£7.5
Apple, Pear & Cinnamon Oat Crumble w/ vanilla custard (gf)	£7.5
Selection of Jude's ice-creams, sorbets & vegan ice-creams	£7.5
<i>Choose 3 scoops from: Chocolate, Vanilla, Honeycomb, Coconut, Salted Caramel, Lemon Sorbet, Mango Sorbet (all vegan) - Pistachio, Strawberry (Contains Dairy)</i>	
British Artisanal cheese board, chutney, grapes & crackers	£9.9

Mains

Roast Cumbrian Beef rump	£19.9
Pan roasted free range chicken breast	£18.5
Roast free range Old Spot Pork Belly	£18.5
Chestnut mushroom & lentil roast, vegetarian gravy (vg)	£17.9
<i>(All served with roast potatoes, Yorkshire pudding, roasted carrots, parsnips, seasonal greens & gluten free gravy)</i>	
Smoked chicken Caesar salad w/ avocado, crispy bacon, olives shaved parmesan, croutons, anchovies & soft-boiled egg (gfo)	£16.9
Sage & Butternut squash Tortelloni w/ parmesan butter & rocket (v)	£15.9
Rare Onglet steak salad w/ blue cheese & balsamic reduction	£17.9
Grilled halloumi, sundried tomato, olive, quinoa & avocado salad w/ honey & mustard dressing (v,gfo)	£14.9

Our beef, chicken & pork & is selected from British breed stock, raised by independent family farms. All our dishes are hand made from fresh produce

**Table Service will attract a discretionary service charge of 10% -
all of which is shared amongst our staff.**

Our kitchen may contain traces of multiple allergens. If you have an allergy or intolerance please inform a member of staff before you order.

v=vegetarian vg=vegan vgo=vegan option gfo=gluten free option n=nuts