

THE KITCHEN

Two Courses £23 Per Person

STARTERS

Slow Braised Pork Cheek, Apple Puree,
Black Pudding 9.00

Mrs Kirkham's Cheese Twice Baked
Souffle, Spinach Sauce (V) 8.50

Parsnip & Apple Soup, House Baked
Bread (VE) £6.50

Chargrill Chorizo & Red Wine, Thyme &
Honey (GF) 9.50

Juniper Cured Salmon, Crème Fraiche (GF) £10.00

Salted Baked Beetroot, Goats Curd Salad (V) (GF) £8.00

MAINS

Fish of the Day Market price

Roast Sirloin of Beef, Yorkshire
Pudding & Gravy £18.00

Roast Chicken Breast, Stuffing,
Yorkshire Pudding & Gravy £18.00

Mushroom & Chestnut Vol Au
Vent VE £18.00

DESSERTS

White Chocolate Bread & Butter Pudding, Orange Marmalade 9.00

Shipton Blue Cheese, Christmas Cake, Chutney, Crackers 8.00

Chocolate Brownie and Cherry Sundae 9.00

Mince Pie Creme Brulee (GF) 8.50

Apple & Pear Crumble, Vanilla Ice Cream (VEa) 8.00

BITS & BOBS

House Baked Bread & Butter (V) £3.50

Gordal Olives (V) (GF) £4.50

Cumbrian Pork Scotch Egg, Homemade
Brown Sauce £6

Cumbrian Pork Sausage Roll £3.50

Brewers Platter £18.50

Mrs Kirkhams Cheese, Pork Sausage Roll,
House Baked Bread, Scotch Egg, Coppa Ham,
& Homemade Chutney

CAULIFLOWER CHEESE



Add A Side Of Cauliflower
Cheese (V) for £6.00

ROASTS SERVED WITH

Savoy Cabbage (VE) (GF)

Fine Beans (VE) (GF)

Carrot & Swede (GF)

Yorkshire Pudding

Roast Potatoes (VE) (GF)

