

THE KITCHEN

Two Courses £23 Per Person

STARTERS

Slow Braised Pork Cheek, Apple Puree,
Black Pudding 9.50

Mrs Kirkham's Cheese Twice Baked
Souffle, Spinach Whole Grain Mustard
Sauce (V) 9.00

Soup of The Day served with House
Baked Bread & Butter (VEA) £6.50

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

Turncoat Gin Cured Salmon, Crème Fraiche, Rye
Bread £10.00

Wild Mushroom on Toast, Black Garlic (VE) (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 (VEA) (N) £18.00

DESSERTS

Streamed Marmalade Sponge Cake, Vanilla Custard £8 (V)

Black Forest Sundae £9.50 (V) (GF)

Mrs Kirkham Cheese, Crackers, Chutney £9.50 (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £8 (V)

Affogato, Biscotti 6.00 (N) (V) Add Amaretto 2.50

BITS & BOBS

House Baked Bread & Butter (V) £4.50

Gordal Olives (VE) (GF) £5.00

Cumbrian Pork Scotch Egg, Homemade
Brown Sauce £6

Cumbrian Pork Sausage Roll £3.75

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)

Menu items listed (VEA) can be made Vegan on request. We have Gluten Free Yorkshire Puddings and Gluten Free gravy available on request- please ask your server.

Menu items listed (N) contain Nuts.

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices include VAT at the present rate. Menu is subject to change.

