

SET MENU – SUMMER 2022

£26.00 for 2 courses and £30.00 for 3 Courses, this includes a glass of Fizz

STARTERS

**Garlic & Rosemary Ciabatta,** optional cheese (V)

**Homemade Soup of the Day,** crusty bread (VE)(GF)

**Salt & Pepper Calamari,** sweet chili dip (GF)

**Whipped Goats Cheese and Beetroot,** toasted cashew nuts, optional prosciutto (V)(GF)

**Balsamic Grilled Steak, Peaches and Blengdale Blue Cheese**, balsamic glaze

MAINS

**Crispy Sage and Parmesan Pork Loin,** dauphinoise potatoes, savoy cabbage, whiskey cream sauce

**Crispy Jackfruit Tacos,** jackfruit carnitas, refried beans, vegan cheese, Mexican slaw, avocado, vegan spicy mayo (VE) (GF)

**Pan Fried Seabass Fillet,** lemon rice, Mediterranean roasted vegetables, herb dressing (GF)

**Honey & Lime Chicken,** noodle stir fry, mango salsa

**8oz Cumbrian Sirloin Steak** with chips, onion rings, roasted tomato, grilled Portobello mushroom (GF)

(£6 Supplement)

Add blue cheese or peppercorn sauce for £3

DESSERTS

**Homemade Sticky Toffee Pudding**, Walling’s vanilla ice cream, butterscotch sauce (V)

**Homemade Cheesecake of the Day,** Walling’s ice cream (V)

**Homemade Chocolate Brownie,** Walling’s ice cream, chocolate sauce (GF)

**Vegan Sorbet Sundae** (VE)